

THE NATIONAL Provisioner

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The Buffalo "Self-Emptying" Cutter

PAYS FOR ITSELF

*Improve
your Plant
this easy way!*



Yes, it's easy to improve your plant and at the same time increase your profits with the Buffalo "Self-Emptying" Silent Cutter.

Quick and cool cutting, it saves time... increases plant capacity... improves quality of the finished product. Besides the air operated emptying device permits quicker unloading and more sanitary operation.

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Wollmershauser Sons Provision Co.

MANUFACTURERS OF AND DEALERS IN
FINE SAUSAGE AND MEAT FOOD PRODUCTS
OFFICE AND FACTORY - 3914 COTE BRILLIANTE AVENUE
TELEPHONE JEFFERSON 1890

ST. LOUIS, MO. August 5, 1940

John E. Smith's Sons Co.,
Buffalo, N. Y.

Dear Sir:

The self-emptying cutting machine purchased from your company, has been in continuous operation for more than a year.

We are pleased to advise, it has greatly reduced our cutting costs, increased our yield and improved the quality of our finished products.

We also find the cutter operates cooler. We are pleased with the self-emptying device and find it quick, sanitary and efficient.

We can cheerfully recommend its use.

Yours very truly,

John A. Wollmershauser, Jr.
Partner

W-C

PROOF!

There is no better proof that Buffalo "Self-Emptying" Silent Cutters pay for themselves than the figures received from sausage makers. Follow the lead of progressive provisioners. Install a Buffalo "Self-Emptying" Cutter today and get ahead of competition.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

Buffalo

QUALITY SAUSAGE MAKING MACHINE

WHAT'S FRANKY SAYING

about *Skinless* Frankfurters & Wieners?

\$10
CASH
for the best
suggestions!

FRANKY SAYS: [FILL IN YOUR SUGGESTION IN NO MORE THAN 15 WORDS]

YOUR NAME.....

COMPANY NAME.....

YOUR ADDRESS.....

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THAT'S all there is to it! Simply write down what you'd have "Franky" say in 15 words or less. If your "Franky" saying is accepted by the judges, you will receive \$10.00 cash. Send as many entries as you like. All entries become the property of VISKING, and none will be returned. Opinion of the judges is final. In case of ties, the first entry received will get the award.

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Meet **"FRANKY"** the New
SUPER-SALESMAN for Skinless
Frankfurters or Wieners and
Visking Cased Products

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6733 West 65th Street Chicago, Illinois, U.S.A.

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IT COSTS NO MORE TO PACK YOUR MEATS

IN "VISKING" CASINGS

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 104

MARCH 8, 1941

Number 10

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(Mail and Wire)

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The National Provisioner Daily
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greases, sausage materials, hides,
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The National Provisioner—March 8, 1941

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YOU save money in many ways with a Ford. And you start saving the *day you buy!*

1ST SAVING—*first cost.* Your money buys extra-quality truck features exclusive to Ford in the low-price field.

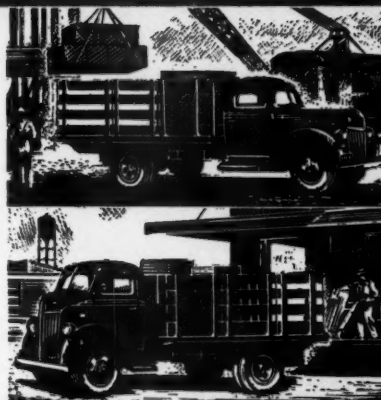
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4TH SAVING—*gas and oil.* Operators' actual cost records prove Ford economy on every type of job.

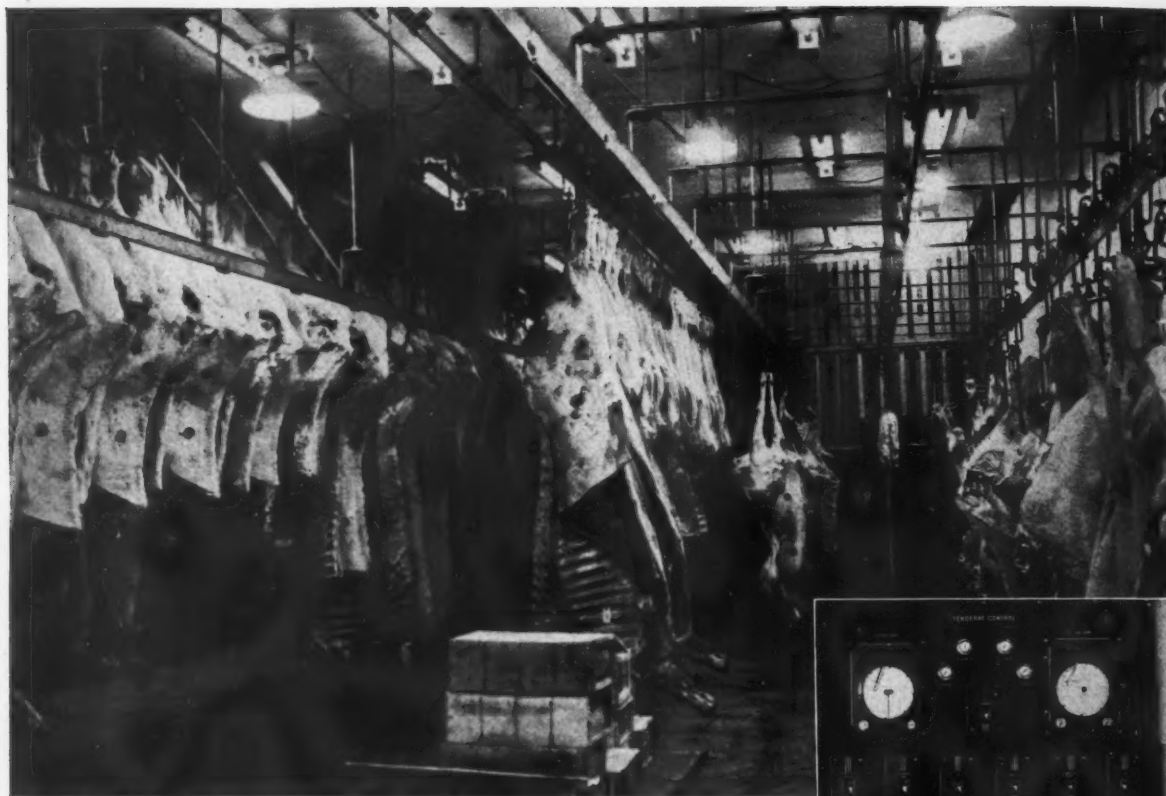
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Five convincing *economy* reasons why more Ford Trucks have been bought and more are at work today than any other make! Arrange with your Ford Dealer for an on-your-job test, at no cost or obligation.



**FORD
TRUCKS**
AND COMMERCIAL CARS

That's one way TO MAKE 72=864



Tenderay Process Room

TAYLOR HELPS TENDERAY DO IT!

IN 3 DAYS (72 hours), meat now can be aged five weeks and more (864 hours). The Tenderay process is doing it, with the help of Taylor Controls.

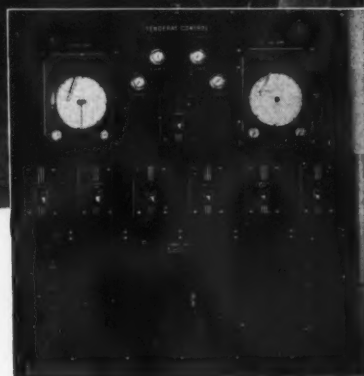
The Tenderay process is simply a coupling of air conditioning and air sterilization. Primarily it depends upon three-way control. Time, temperature, and humidity must be closely governed and nicely balanced. Taylor Controls do the job.

To keep the air in the process room at the required humidity, the amount and condition of the air en-

tering that room are controlled—by *Taylor Controls*. To keep the temperature exactly right—*Taylor Controls*. To guard and govern “chill room” temperatures—*Taylor Controls*.

Taylor Fulscope Controllers, with their exclusive “Not 1 but 5” available forms of control, are the automatic brains of the leading pioneer Tenderay installations. They make a natural team—Taylor and Tenderay.

It's an exciting success story. Ask the Taylor man about it. Or write Taylor Instrument Companies, Rochester, N.Y. Plant also in Toronto, Can.



Tenderay Control Panel with Taylor Fulscope Controllers for Process Room (left) and Chill Room (right).

Taylor

Indicating / Recording Controlling

TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS

CERELOSE

**PURE
DEXTROSE
SUGAR**

**THIS
PURE
DEXTROSE
SUGAR**

helps
develop and
protect

**COLOR
IN MEAT**

● In fresh sausage Cerelose protects the desired color. In all kinds of sausage Cerelose, pure Dextrose sugar, helps to develop that good color. Many meat packers are enthusiastic in their praises of Cerelose. They recognize that this pure Dextrose sugar is an aid in the fixation of color. They also appreciate its economy.



For further information
write

**CORN PRODUCTS
SALES COMPANY**

333 NORTH MICHIGAN AVENUE
CHICAGO, ILLINOIS

Here's salt as clean as mountain air!

Made clean, kept clean... for Meat Packers

With clock-like regularity and precision, day in, day out, filter-pad tests in our Quality Control Laboratory determine whether Diamond Crystal meets our exacting cleanliness standard. Thus, we are confident that when your order is approved for shipment, Diamond Crystal will meet your cleanliness standard, too.

Are you using a salt that's really clean? We will gladly make a filter-pad test for you, comparing your salt with Diamond Crystal. Let the filter-pads present the evidence—you be the judge!



MAKES GOOD FOOD TASTE BETTER!



May We Help You?

- Are you using the right grade and grain of salt? ... the right amount? ... and is it meeting your requirements 100%? Are you having production troubles that might be traceable to salt?

If you wonder, why not let an experienced member of our Technical Service Department eliminate the guesswork? Just write to: Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan. Our 50 years' experience in the salt business is at your command.



DIAMOND CRYSTAL Alberger Process SALT

On cold lines—
in cold rooms

**J-M ROCK CORK
DOES THIS
THREE-WAY JOB**



J-M ROCK CORK SHEETS furnish an ideal base for asphaltic adhesives and finishes, helping to assure an airtight, waterproof seal.

Rock cork provides permanent efficiency! Unusually moisture-resistant, this basically mineral insulation virtually ends the danger of moisture infiltration—the cause of most low-temperature insulation failures. Installations made many years ago still retain their high insulating effectiveness . . . show no signs of deterioration under the punishment of refrigerating service.

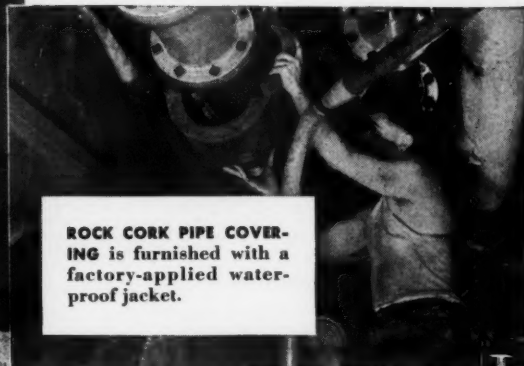
Rock cork provides STRICT SANITATION! Rock Cork is odorless itself . . . will not absorb odors from materials in storage. It does not attract or harbor vermin, cannot support the growth of mold or bacteria. And its essentially mineral composition assures complete freedom from rot.

Rock cork provides LOW COST!

You pay no more for J-M Rock Cork than for other low-temperature insulations. Installation is fast and easy, for Rock Cork is easily worked and applied. And you're sure of complete uniformity in Rock Cork, for it is manufactured to an exact formula under rigid laboratory control.

* * *

You should have all the facts on the advantages of J-M Rock Cork for cold lines, cold rooms and air-conditioning ducts. Write for brochure DS-555. Johns-Manville, 22 East 40th Street, New York, N. Y.

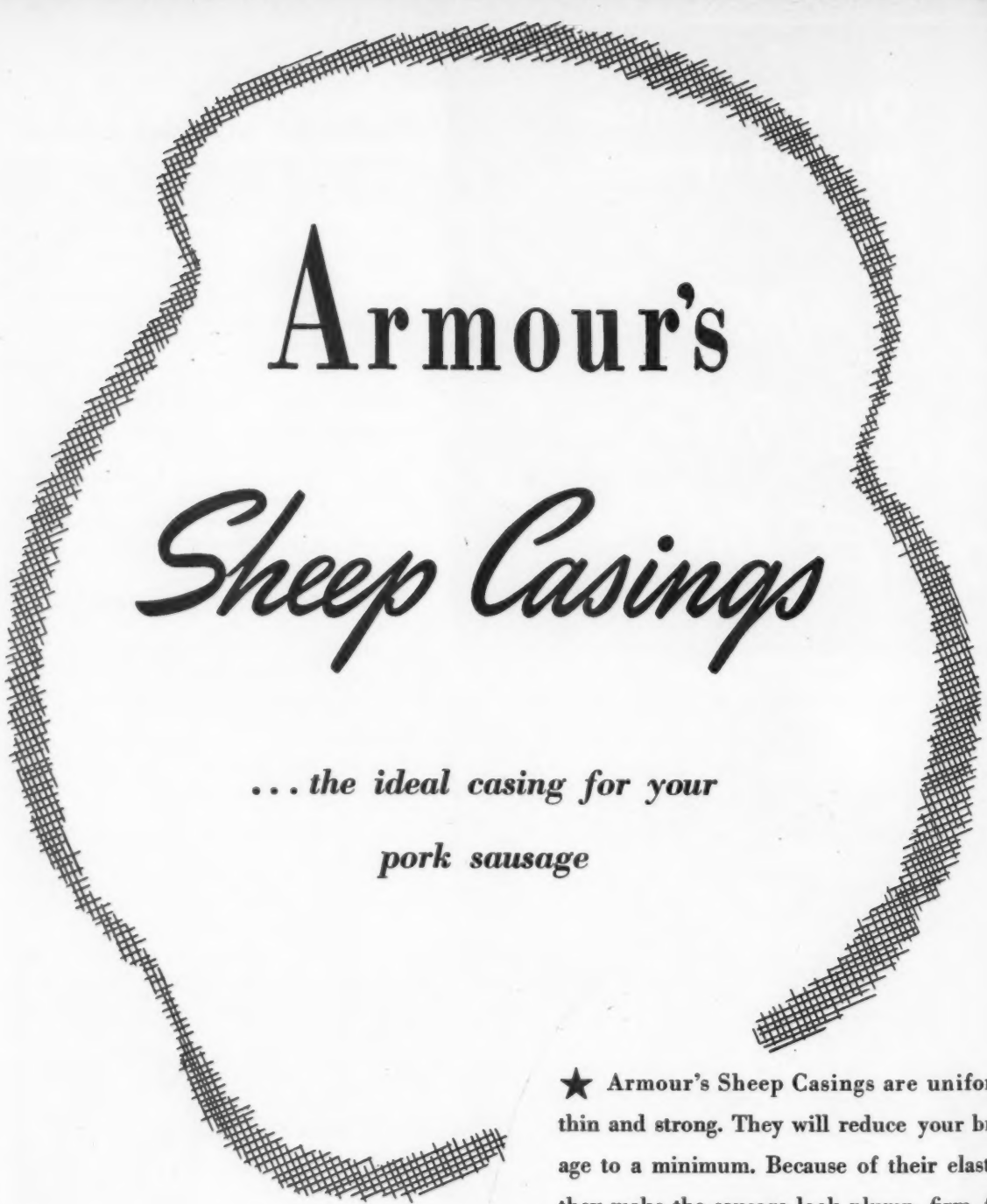


ROCK CORK PIPE COVERING is furnished with a factory-applied waterproof jacket.



JOHNS-MANVILLE ROCK CORK

Low-Temperature Insulation in Sheet Form and for Pipe Covering



Armour's

Sheep Casings

*... the ideal casing for your
pork sausage*

★ Armour's Sheep Casings are uniformly thin and strong. They will reduce your breakage to a minimum. Because of their elasticity they make the sausage look plump, firm, fresh and appetizing. They are the ideal casing for pork sausage, as our many users will testify. We can fill all of your casing requirements.

**ARMOUR'S
NATURAL CASINGS**

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 104

MARCH 8, 1941

Number 10

Post-War Preparedness

PACKERS and sausage manufacturers, practically without exception, are showing no concern about business conditions during the next few years. They foresee for this period a high level of employment and average consumer buying power favorable to high per capita meat consumption. Meat supplies will be ample during the coming year and it is expected that the livestock population will increase under the stimuli of active meat demand and good livestock prices.

Here and there, however, a packer is beginning to speculate as to the conditions which may prevail when the present world war ends and our preparedness expenditures are curtailed or halted. These men are trying to determine what steps should be taken to put their businesses in condition to meet any eventualities which may arise.

These forward-looking packers find little substantial information from which they can draw conclusions. A huge national debt and heavy taxes are certain. It is not known whether employment can be maintained at a high level, but it is considered doubtful.

The hope that the post-war contraction in industrial activity and defense employment may be cushioned by Europe's need of raw materials and supplies for rehabilitation and consumption is lessened by doubt of European ability to finance any post-war purchases. While there is nothing in the situation at this time which directly foreshadows difficulties for meat packers in coming years, neither is there anything which encourages boundless optimism.

In considering meat price and demand developments of the next few years it must be remembered that meat prices, and the prices of other commodities, have already been and will be affected by the inflationary tendency which accompanies a war economy.

It is impossible to discern any meat industry trend indicating the policies packers may adopt to meet the threats of keen competition, unemployment, low average consumer buying power, low prices and an oversupply of livestock in the post-war and post-preparedness years.

THE NATIONAL PROVISIONER believes that any such "intra-industry preparedness" for the uncertain future might logically and profitably be directed toward reducing overhead expenses, increasing operating efficiency, reducing manufacturing and processing costs, improving product quality, rounding out the product line, improving packages

and strengthening the methods by which meat is merchandised.

We recommend activity toward these ends because, regardless of situations or conditions, the adequately-equipped, well-operated and well-managed business can make a profit when others cannot, and can continue to serve when inefficient and haphazardly-operated plants find it impossible to survive.

No packer or sausage manufacturer can prepare to cope with adverse general business conditions in any better way than by putting his plant and his business in first class condition, cutting his costs and increasing his efficiency. The packer is in the best condition to enjoy good times when he has eliminated all waste and loss from his operations. Modernization of buildings, equipment and methods pays worthwhile dividends at all times, and is also fine insurance in minimizing the effects of adverse business conditions.

• • •

Price Cutter or Cost Cutter

ONE who visits with many packers and sausage manufacturers will often hear a competitor severely criticized for cutting prices. It seems to be a common human shortcoming to put the blame for our misfortunes on the other fellow. It would be more constructive, however, when we get up against a difficult business problem, to analyze our own faults rather than to conclude, without due consideration, that a competing processor is responsible for our troubles.

When so-called price cutting presents a problem, would it not be logical, or at least more charitable, to assume that the supposed offender can sell for less because he produces for less?

Perhaps his prices truly reflect an efficiency and cost advantage; perhaps he has managed to shave off a cent here and two cents there, watching the small and large loopholes, and can really make a profit at his selling price. Otherwise—he can't fool all his creditors forever.

Instead of basing a criticism of the other fellow's selling prices on costs in our own plant, we might examine our costs and try to reduce them to the point where we could sell profitably at prices our competitor is asking. We might not succeed 100 per cent, but at least we would have taken a constructive step. Certainly, if we try hard and give the problem enough thought and study, some good will be accomplished and our business will be more efficient and profitable as well.



TOP AWARD GOES TO MORRELL LOAF CANS



ONE OF THE MORRELL PRIZE-WINNING CONTAINERS

One of the family of six new meat loaf containers which won a top award for John Morrell & Co. in the metal containers group of the 1941 All-America package competition. Color photograph of product, illustrated serving suggestions, informative labeling and other details are shown.

ATOP award in the metal containers group of the tenth annual All-America package competition went to John Morrell & Co., Ottumwa, Ia., for its family of six new E-Z-Serve meat loaves in lithographed cans of popular size and shape, according to an announcement by *Modern Packaging* magazine, sponsor of the competition.

Trophies for the winning cartons, packages, labels, collapsible tubes and other entries in the 20 divisions of the competition will be officially presented at a banquet to be staged at the Stevens hotel, Chicago, on April 2, during the annual packaging exposition.

The new group of Morrell loaves, which attracted much favorable attention at the recent canners' convention in Chicago, includes ham loaf, corned beef loaf, pork loaf, veal loaf, liver loaf and tongue loaf. These products are being promoted for their unusual flavor and menu versatility. About 80 per cent of the recipes shown on the cans call for serving the loaves hot. Net weight of the loaves runs approximately 11 to 12 oz.

Label designs emphasize appetite appeal and gain attention without losing their dignified quality. Maximum space is allowed for a full color illustration of each loaf and the product contents are listed. Illustrations are varied as much as possible since flavor variety is one of the outstanding qualities of the line.

Family Resemblance

"It was essential," states *Modern Packaging*, "that a basic design be maintained if a family resemblance was to be established. The designer accomplished this by first creating a general design, then varying it for each package by changing the color of the principal lettering, the backgrounds for the illustration panels and the arrangement of the recipes on the reverse side. These features call to the attention of the casual observer that there are six different items in this related line of goods."

This is the second major packaging

award won by John Morrell & Co. in recent years. In 1936 a group of Morrell Pride packages, containing a variety of canned meat products, won the gold award in the label and seals division of the competition. These same packages were also three-time winners of honorable mention in the Erwin D. Wolf award competition.

"Excellent consumer acceptance has followed the introduction of the Morrell E-Z-Serve loaves," said T. Henry Foster, president of the company. "In winning top honors, we have more than justified our efforts to obtain utmost shelf visibility for this new Morrell group. At the same time, the full-color illustrations of each meat loaf emphasize the appetite appeal of the products and help retailers increase their turnover."

Designer and Suppliers

The package used for the new group of products was designed by Harry H. Farrell. Material suppliers include John E. Smith's Sons Co., filling machine, and American Can Co., lithographed cans and closing machine used in canning.

In the 1939 All-America package competition, Rath Packing Co. received an award in the family group section for the redesigned containers used for its line of vacuum-cooked meats, and Wilson & Co. was accorded recognition for its new Square Deal handy container for Certified pure lard. Another meat packing firm, H. C. Bohack Co., Inc., of Brooklyn, N. Y., was cited for an award last year in the opaque wraps, bags and envelopes division for its baked ham wrapper.

Sponsors of the 1940 competition ex-

amined more than 30,000 containers in selecting the 59 winners. Vastly increased convenience in use, usually provided at no increase in cost to the consumer, characterize a high proportion of the packages developed during the past year, *Modern Packaging* reports.

STAMP PLAN VOLUME

Blue surplus food stamps added more than \$7,000,000 worth of farm products to the January diets of families eligible to receive public assistance, the Surplus Marketing administration, U. S. Department of Agriculture, announced in its monthly report on the food stamp plan.

Persons on relief obtained 4,700,000 lbs. of lard and 10,400,000 lbs. of pork with blue stamps in January. In addition to distribution of commodities through blue surplus food stamps, the SMA continued to purchase farm products and to distribute them for use in free school lunches and to needy families in areas not served by the food stamp plan.

"MUM" FOR TREET LABEL

In order to induce additional customers to try Treet, its new canned all-purpose meat, Armour and Company is offering a new variety of long-stemmed, early blooming chrysanthemum plant for 10c and the recipe folder from one can of the product. The offer is being publicized on the company's "Treat Time" radio program and by means of full-color advertisements in women's magazines and other media.

METHODS OF FABRICATING STAINLESS CLAD STEEL

WITH the increasing use of stainless clad steel in the meat packing industry, a need for information on methods of fabrication, particularly welding, has developed among engineers and master mechanics in meat plants.

Stainless clad steel is a two-ply material having a layer of stainless steel which is inseparably bonded to a soft steel foundation. The stainless steel cladding, which is available in several analyses, may comprise almost any desired portion of the total sheet or plate thickness. In many instances this clad steel can be used in place of a stainless alloy with equal satisfaction and at a substantial saving to the user.

The following information on welding stainless clad steel, and the illustrations accompanying this article, have been furnished by the Ingersoll Steel & Disc Division of the Borg-Warner Corp., Chicago, manufacturers of Ingaclad. The recommendations apply particularly to this product.

Metallic Arc Used

Ingaclad is welded readily by the metallic arc. Any conscientious meat plant welder should have no trouble producing sound joints. The metallic arc is considered most satisfactory, as there is no difficulty in maintaining a continuous stainless steel surface in the weld and weld area. It is suggested, however, that the meat plant engineer and master mechanic consult the steel manufacturer for recommendations as to the most suitable electrode for the particular fabrication being considered.

Sheet or plate edges to be welded, and the adjacent areas, should be free from oil, grease and foreign matter during welding. This is important to insure good welds and maximum corrosion resistance in weld deposit and adjacent areas. Cleaning may be done with any safe solvent, such as carbon tetrachloride or trichlorethylene.

DIAGRAM 1 • 18 GAUGE TO 16 GAUGE



Direct current, reverse polarity or alternating current are used. Due to the composite structure of the sheets, the welding characteristics of stainless steel and soft steel should be considered jointly to obtain welds possessing strength, ductility and corrosion resistance.

Austenitic stainless steel weld metal will amalgamate readily with mild steel or a composite structure such as Ingaclad. Steel weld metal placed on stainless steel does not produce welds having maximum properties. These facts have a bearing on the welding procedure described.

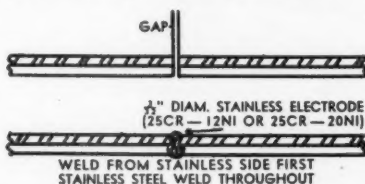
It is recommended that welding electrodes higher in chromium and nickel than the base metal be used whenever the stainless steel weld deposit comes into contact with mild steel.

For most cases a welding electrode of 25 per cent chrome and 12 per cent nickel will be adequate when welding 18-8 stainless steel. Under some conditions a 25-20 electrode is preferred. Analysis of the weld deposit has shown the resulting weld will be of higher alloy analysis than the stainless cladding.

Welding Various Gauges

When butt welding the lighter gauge stainless steel clad sheets, 18 gauge to 16 gauge, no preparation of the edges is necessary. Whenever possible there should be a slight spacing between the sheet edges to be welded as shown in Fig. 1. The weld should be made in a

DIAGRAM 2 • 14 GAUGE TO 11 GAUGE



single pass using 25-12 or 25-20 welding electrodes of $\frac{5}{64}$ -in. diameter.

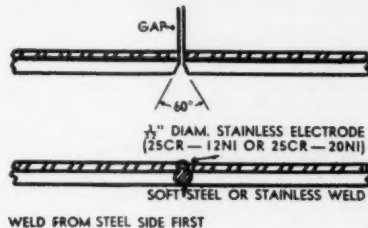
Welding sheets heavier than 16 gauge and under 10 gauge also requires no preparation of the edges, but it is desirable to weld in two passes. The first pass is made from the stainless side using 25-12 or 25-20 welding electrodes, and the second from the soft steel side, using 25-12 or soft steel rods. Use $\frac{3}{32}$ -in. to $\frac{1}{8}$ -in. rods. In the lower ranges of these gauges a satisfactory weld can be made in one pass from the stainless steel side when using 25-20 welding electrodes.

When welding thicknesses heavier than 11 gauge and up to $\frac{3}{16}$ -in., beveling of the edges is optional. It becomes a question whether it is more economical to weld with stainless electrodes throughout, using no plate preparation, or to bevel the sheets or plates and make a composite stainless and steel weld.

If the sheet or plate edges are not

beveled or prepared, the edges should be spaced as in welding the lighter gauges. The stainless side should be welded first, followed by welding the soft steel side, using 25-12 or 25-20 welding electrodes throughout.

DIAGRAM 3 • 10 GAUGE TO 3/16"

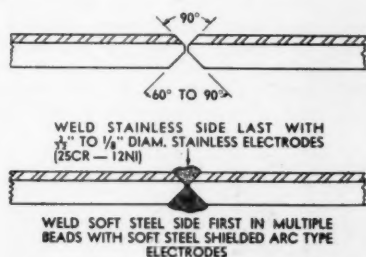


When it is more desirable or economical to make a composite weld in this range of sheet or plate thickness, the proper sequence of weld deposit should be observed. The soft steel side of the sheet may be beveled (Fig. 3) and welded first with shielded arc type soft steel electrodes. Following this steel weld deposit, the slag must be removed thoroughly from the stainless side of the weld groove. The stainless side is then welded with a single bead of 25-12 or 25-20 welding electrodes of $\frac{3}{32}$ in. or $\frac{1}{8}$ in. diameter maximum.

Beginning with $\frac{1}{4}$ -in. to $\frac{1}{2}$ -in. plate, edges are prepared for a double V weld. The point of the bevel terminates in the soft steel cross section slightly below the stainless cladding.

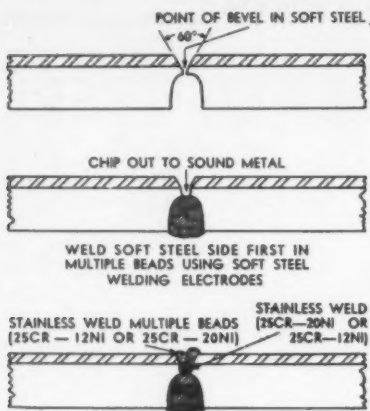
In order to obtain the proper sequence, the soft steel side is welded first with suitable steel electrodes. The stainless side is welded last. When it is not possible to confine the two types of weld metals to their respective base materials, due to irregularities or poor

DIAGRAM 4 • 1/4" TO 1/2" PLATE



fit-up of plates, stainless electrodes may be used throughout to get maximum joint efficiency. As an alternative, in the case of poor fit-up, the plate preparation and welding sequence outlined in the previous section (from 10 gauge to $\frac{3}{16}$ in.) may be followed when steel

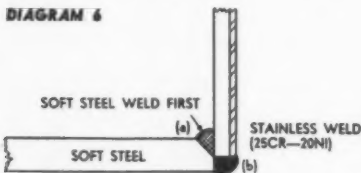
DIAGRAM 5 • $\frac{1}{4}$ " PLATE & THICKER



and stainless welds are used.

Plate thicknesses of $\frac{1}{4}$ -in. and heavier are used to withstand pressure. Procedure for heavy plate welding, shown in Fig. 5, will give satisfactory results. The sequence when welding plates of this thickness must be observed, al-

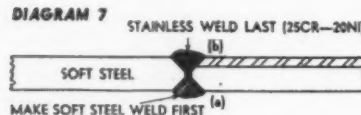
DIAGRAM 6



though it is not necessary to complete the several soft steel weld beads before the stainless steel welds are deposited. The stainless weld may be deposited after the first weld bead has been made on the steel side. Distortion may be held to a minimum in this manner.

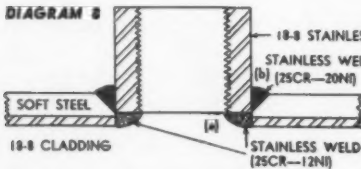
Before welding the stainless steel side, the stainless V should be chipped

DIAGRAM 7



out or ground with a narrow wheel to remove all slag and mild steel weld metal that may have dripped through. The initial stainless weld at the root of the V should be made with 25-12 or 25-20 stainless electrodes to seal off the soft steel. The stainless weld is then

DIAGRAM 8



completed using the same type of electrode.

1.—Clean the weld area thoroughly before welding.

2.—Welding heats should be adjusted to conform to the recommendations of the electrode manufacturer to avoid overheating. The diameter of stainless

DIAGRAM 9a

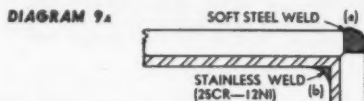
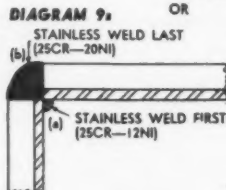


DIAGRAM 9b

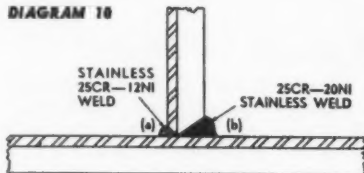


electrodes should be selected with judgment to accomplish this purpose.

3.—Do not use over $\frac{1}{32}$ -in. diameter steel electrodes for the first two weld heads deposited in the steel weld groove in heavier plate welding.

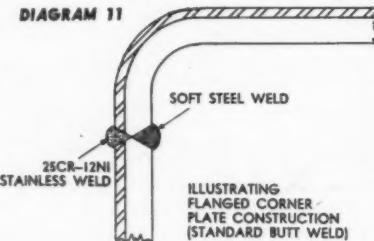
4.—Always remove slag from the preceding weld deposit before laying a new weld bead.

DIAGRAM 10



5.—In welding the stainless side to any 18-8 stainless steel surface, use

DIAGRAM 11



25-12 welding electrodes throughout. (Fig. 8a and Fig. 10a.)

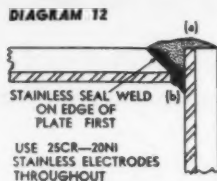
6.—When welding an 18-8 stainless steel surface to soft steel, use a 25-20 welding electrode. (Fig. 6b, Fig. 7b and Fig. 10b.)

7.—In the welding procedures described and illustrated, the welding of Type 304, 18-8 Ingaclad has been assumed. The same principles apply when welding other analyses of Ingaclad, but it will be necessary to change the analysis of the welding electrode to a relative higher analysis of the stainless cladding being welded.

In the illustrations of special welds where it would normally appear that two dissimilar metals could be joined with ordinary steel electrodes, the use of 25-20 electrodes has been indicated. This is to assure maximum strength and ductility in the weld. Where these qualities are not essentials of the fin-

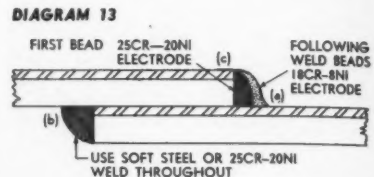
ished job, the soft steel electrodes can be used.

DIAGRAM 12



When it is necessary to weld the mild steel layer to stainless steel, as in the case of lap welds or sealing the edges, as shown in Fig. 12 and Fig. 13, the weld in contact with the mild steel should be made with 25-20 stainless electrodes, as in Fig. 12b and Fig. 13b

DIAGRAM 13



and c. For point (a) in Fig. 12, a soft steel rod may be used except when exceptional ductility is required. A 25-20 electrode is then used.

BRITISH INTENSIFY BY-PRODUCT UTILIZATION

How utilization of packinghouse by-products has increased under war conditions in Great Britain, with slaughtering operations concentrated in about 850 abattoirs designated by the ministry of food, is reported in the February, 1941, issue of *Modern Meat Marketing*, an English publication.

The ministry sells all hides to tanners through authorized hide markets. Tanners may purchase through these markets only at prescribed prices, with the ministry of supply allocating the hides and skins to particular tanners. All fat which does not pass to the butchers on carcasses is handled carefully to preserve its edible quality and is sold to establishments specializing in production of drippings and tallow.

In England and Wales, tripe is purchased by a company which distributes it to the trade for processing. It is reported that, whereas a considerable proportion of tripe was wasted in pre-war days, more than 90 per cent of it is now being utilized. Gut and calves' vells are bought by a distributing company under contract, the former being utilized for sausage casings, surgical purposes, etc., and the vells in the manufacture of rennet.

Production of dried blood has increased approximately 100 per cent over the pre-war output. It is sold for manufacture of animal feeds, but butchers are able to purchase the quantities they need for such products as black puddings. Condemned meat and sundry edible offals are sold to manufacturers of tallow, animal feeds and fertilizers. There has also been greatly increased utilization of glands and glandular products for pharmaceutical purposes.

NUTRITIONAL FUNCTIONS OF FOOD'S MINERAL ELEMENTS

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

XII.

THE subject of vitamins was concluded in the preceding article. Not all of the vitamins were discussed in the series of eleven articles, but those of importance, and about which much is known, were treated adequately. Vitamin E, while its chemistry and some of its functions are well known, has been omitted purposely. The reasons are two-fold.

First, while experimental evidence with laboratory animals has shown that this vitamin is needed for the normal reproductive cycle in rats, its possible applications are still to be made to man and much remains to be learned about its physiology. The second reason is that its distribution in foods is sufficiently widespread so that most nutrition authorities believe there is no need for giving consideration to its place in the diet. This point of view may well be changed when more evidence is at hand.

Another class of food constituents, which includes a rather large number of individual substances required in comparatively small amounts for adequate nutrition, is the mineral elements. Analysis of the adult human body shows that it contains about 65 per cent oxygen, 18 per cent carbon, 10 per cent hydrogen, and 3 per cent nitrogen. These four elements make up 96 per cent of the body. The other 4 per cent includes some 15 elements which are classed as mineral elements. The accompanying table gives the list.

An Arbitrary Division

The division of chemical elements found in the human body into mineral and non-mineral is rather arbitrary. It will be recalled that carbon, hydrogen and oxygen may be combined in many different ways to form vitamins. These are only a few of the kinds of substances which can be formed from these three elements. All such compounds and many thousands more which are based on the element carbon are classed as carbon compounds or "organic" compounds. The word organic implies that the substance is the product of the life process and cannot be made otherwise. The latter implication is wrong. All other compounds could be classed as inorganic compounds.

Mineral elements, or inorganic elements, usually remain behind in the incombustible residue when animal or vegetable matter is incinerated (burned). Carbon, hydrogen, oxygen, and nitrogen are usually all given off in the gaseous matter formed. Thus, in the parlance of the plant and animal chemist, inorganic matter, mineral ele-

ments, and ash are synonymous terms.

Nitrogen, sulfur, phosphorus, and iron are found in the body in combination with carbon compounds and as inorganic salts. Thus nitrogen is a characteristic element in all amino acids which are the building stones from which proteins are constructed. Some proteins also contain sulfur, and a few contain phosphorus.

Iron is found in the red pigment hemoglobin found in blood and muscle

CHEMICAL COMPOSITION OF THE HUMAN BODY

Element	Percentage
Oxygen	65
Carbon	18
Hydrogen	10
Nitrogen	3.0
Calcium	1.5
Phosphorus	1.0
Potassium	0.35
Sulfur	0.25
Sodium	0.15
Chlorine	0.15
Magnesium	0.05
Iron	0.004
Manganese	0.0003
Iodine	0.00004
Copper	.
Zinc	.
Silicon	.
Aluminum	.
Fluorine	.

*Amount not determined but very small.

tissue. Iodine should be added to this list, since nearly all of it is found in the thyroid gland where it is used to form the hormone known as thyroxine. Carbon and hydrogen, with a little oxygen, make up the fats found in the animal body.

Calcium and phosphorus are found in the greatest quantity in the bones in the form of calcium phosphate, but these elements are also found elsewhere in the body where they are needed to

maintain the normal conditions required for the proper functioning of the cells—the units of living matter. In fact, the watery environment within and without the cells contains a small percentage of sodium, potassium, calcium, or other basic element along with chlorine, sulfur, phosphorus and carbon (in the form of carbonate, —HCO_3). The existence and proper functioning of cells, and hence of all plant and animal life, is impossible without the presence of various mineral elements in small percentages in the body fluids.

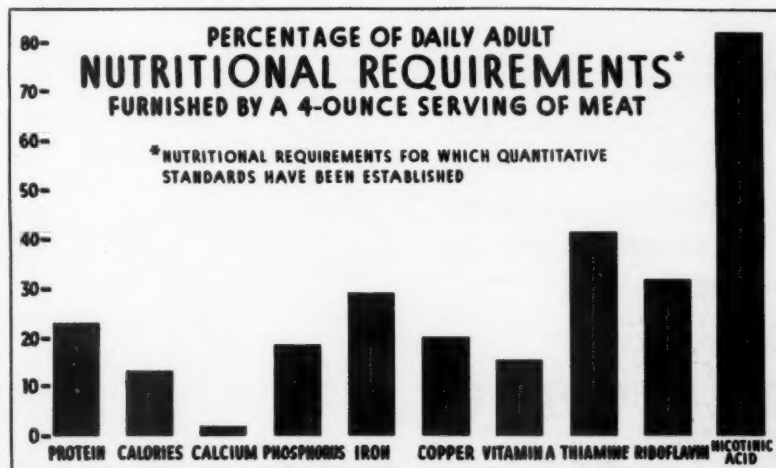
Chlorine (Cl) is present in body fluids chiefly in combination with elements such as sodium (Na) in the form of chlorides. Sodium chloride is NaCl and potassium chloride is KCl , in the chemist's shorthand notation. Sodium chloride is the chief salt in the body fluids and the chlorides of potassium and calcium are present in relatively very much smaller amounts. There are also such salts as sodium bicarbonate (NaHCO_3) and potassium acid phosphates.

While most of the calcium and magnesium are found in the bones, these elements are also found in the body fluids and tissues where they have specific functions. Calcium is required for normal heart action and for normal behaviour of other muscle cells. Sodium and potassium must be in balance with the calcium.

Iron and copper are needed for the production of red blood cells and the hemoglobin contained therein; iron is the principal element involved and copper plays a role in its utilization. Manganese seems to be required for the performance of the completely successful reproductive cycle, some investigators claiming that the mother instinct is absent in animals that are deprived of it.

The functions of the chemical elements may be summarized as follows:

1.—Chemical elements are used as essential materials in building the organic compounds which are the chief



SHOWS NECESSARY FOOD ELEMENTS FURNISHED BY MEAT

New National Live Stock and Meat Board chart shows how much of adult's daily nutritional requirements are furnished by a 4-oz. serving of meat.



PROVISIONERS

who allow flies to roam

about food leave themselves open to criticism, gossip and germ harboring reputations. Fly paper is disgusting —poisoned flies die anywhere.

DUROBARS

kill flies and drop them out of sight. They are made in many sizes and styles—traps—screens—strip panels—garbage fly killers—each the most efficient for its special use—docks, storerooms, loading platforms and retail stores. Dependable in all weathers for a long life of service.

One of the World's largest packers writes:

“ We have installations of the DUROBAR Electric Fly Screens at about fifteen of our units throughout the country. This equipment has been quite satisfactory and our maintenance cost has been negligible. ”

Another Provisioner writes:

“ Our two screens work night and day, damp weather included. Whoever is interested in keeping his place clean from flies, we recommend DUROBARS. ”

Give us your problem and let our fly control engineer make recommendations — no obligation.

NATIONAL ELECTRIC SCREEN CORP.

29 N. Peoria St., Dept. 14, Chicago, Ill.



solid constituents of the soft tissues (muscles, blood cells, etc.) and form the organic matter of the bones and teeth in which calcium and phosphorus are deposited.

2.—Chemical elements are used as soluble salts which are held in solution in body fluids such as blood, lymph, and muscle plasma, and give these fluids their characteristic influence upon the elasticity and irritability of muscles and nerves. They also are employed to supply the acidity or alkalinity of the digestive juices and other secretions while maintaining the approximate neutrality of most body fluids.

3.—Chemical elements are used as constituents of the bones and teeth, giving them rigidity and permanence.

Most Common in Foods

While at least 19 chemical elements are required for the normal nutrition of man and other animals, about 15 being mineral elements, it is not necessary to consider many of them when choosing an adequate diet. Most of the elements apparently are furnished in sufficient quantity in the common foods, including salt used as a condiment.

It would seem that with the few million years man has been selecting his foods he would now be using a diet adequate in mineral content. Such an appeal to experience must fail in the face of certain facts. For example, man is now using white flour in place of whole wheat flour, thereby losing the iron found in the bran. Similarly, he uses more refined sugar and fails to get the iron found in molasses. He may use too large a proportion of cereals, meats and fish and too little milk, cheese and other foods containing calcium. He may consume foods grown on soil depleted of its iodine content and find that the lack of iodine gives him goiter.

For reasons such as those above, nutrition authorities agree that five of the mineral elements must be considered from the dietary standpoint as likely to be present in the diet in insufficient quantity to supply all the needs of adequate nutrition. These five elements are calcium, phosphorus, iron, copper and iodine, the first three being usually the more important.

FINANCIAL NOTES

The E. Kahn's Sons Co., Cincinnati, O., reports a 1940 net income of \$248,523, equal after preferred dividends, to \$1.33 a common share, against \$344,246, or \$2.08 a common share the year previous. Net sales for 1940 amounted to \$19,261,396, as against the previous year's \$16,795,327.

A quarterly dividend of 75c and an extra dividend of 50c have been declared by Canada Packers, Limited, Montreal, Que., payable on April 1 to all stockholders of record on March 15. Net profit for the fiscal year ended March 28, 1940, was the highest in the company's history, and earnings of \$8.34 per share more than doubled dividend payments of \$4 a share in that year.

Spotlight Ham in Ad Campaign During Pre-Easter Season

BEGINNING this month, and continuing until Easter, the meat industry's nation-wide advertising and merchandising program will direct special attention to ham, one of America's tastiest and most popular meat products.

In the first advertisement, appearing in *The Saturday Evening Post*, March 26, a great tribute will be paid to ham by George Ade, dean of American humorists. "Ham for a Man," it is called, and in addition to making a great emotional appeal, it gives important facts about the nutritive value of ham.

The largest color picture of ham ever printed in any magazine will appear in a beautiful double-page spread in *Life*, April 4. This ad is titled "Ham, Ham—Beautiful Ham," and pictures ham in a new dress for Easter. To help keep the ham out of the server's lap, directions for the best method of carving are given in this advertisement. To lend variety to meals after Easter, when the whole family is likely to tire of ham, four new ways of serving leftover ham are shown in the advertisement.

"Leftover" Uses Described

As a "follow through," another advertisement, devoted solely to ways of serving leftover ham, will appear in *The Ladies' Home Journal*, April 10. Ham keeps well and is good for any meal, and a 12-lb. ham will serve seven delicious meals for a family of four or five. Consequently, this new angle in ham merchandising should greatly stimulate consumer demand for whole and half hams.

The advertisement is also designed to increase the sale of other meat, for the new suggestions for serving leftover ham will cause the Easter ham to disappear much sooner, and housewives will be shopping for other meat soon after the holiday.

Special dealer display material tying in with the ham promotion will be distributed, and any retailer can obtain on request a number of mats suitable for local ham advertising in newspapers and handbills.

Nearly everyone likes ham. Its pleasing aroma and delicious flavor stimulate the appetite, and meat packing companies are now putting out hams that are more delicious than ever before. Dietitians in leading hospitals like to serve ham as a means of reviving interest in food among convalescents. These natural advantages are stressed in national advertising and are suggested as selling points to salesmen and retailers.

While the campaign is promoting ham and lamb during March and April, additional advertising messages will continue to tell consumers about the economy and nutritive value of all meats.

Q. *How can I cut my hauling costs?*



A. *Look and Save! Buy the One-Two-Three Way...*

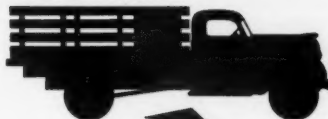
1. LOOK AT
Low-Priced Truck "A"



2. LOOK AT
Low-Priced Truck "B"



3. THEN LOOK AT
LOW-PRICED
DODGE Job-Rated TRUCKS



COMPARE TRUCKS—Here's a suggestion that's as free as the air you breathe. And it can save you some money . . . maybe a lot of money!

Buy your trucks the one-two-three way! In other words, before you lay your money on the line for any truck, look at Dodge Job-Rated trucks.

COMPARE QUALITY—Check and compare all important truck units. Be sure they're the right quality and the right size in the truck you buy . . . built for the job . . . to stay on the job . . . to save you money!

They will be right in a Dodge Job-Rated truck . . . because that's what "Job-Rated" means . . . trucks built to fit the job!

When you pay for quality, get quality . . . Dodge quality . . . built-to-last quality . . . in design, materials and workmanship.

You don't have to pay extra money for such a truck, because Dodge Job-Rated trucks are priced with the lowest. See your Dodge dealer now for a "good deal."

DEPEND ON DODGE
**Job-Rated* TRUCKS

*Job-Rated MEANS: A TRUCK
THAT FITS YOUR JOB*

Better
BECAUSE OF
CHRYSLER
CORPORATION
ENGINEERING

PRICED WITH THE LOWEST

Chassis .. \$500^{AND UP} Pick-Ups \$630^{AND UP}
(WITH COWL)

Chassis .. \$595^{AND UP} Panels .. \$730^{AND UP}
(WITH CAB) Stakes .. \$740^{AND UP}

Above prices are delivered at Detroit, Federal taxes included. Transportation, state and local taxes (if any) extra. All prices shown are for 1/2-ton except stake model which is for 3/4-ton. 112 standard chassis and body models available.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

DODGE DIVISION, CHRYSLER CORPORATION, DETROIT, MICH.

Up and down the MEAT TRAIL

Fay Murray Dies; Headed Large Order Buying Firm

Fay L. Murray, president of Kennett, Murray & Co., nationally known order buyers of livestock on many markets throughout the country, passed away on March 4 at St. Thomas hospital, Nashville, Tenn., following a brief illness. Funeral services were held at his residence on March 5, with burial at St. Paul, Minn., on March 7. Born in Knapp, Wis., Mr. Murray began work at the age of 12 as a yard boy at So. St. Paul, Minn. A hard worker, possessed of excellent judgment, he rose rapidly, soon becoming a member of the hog buying department of Swift & Company. Later sent to the Indianapolis market, he represented Swift there until he went to Nashville in 1917 and formed the livestock order buying firm of F. L. Murray & Co.



F. L. MURRAY

A few years later, Mr. Murray formed a partnership with the late Will L. Kennett of Louisville, establishing the firm of Kennett, Murray & Co. The organization expanded until now it has offices at many of the nation's principal

livestock markets. Mr. Murray maintained his home at Nashville, making important contributions to the livestock industry in the South. He was widely known and respected in livestock circles and by many meat packers throughout the country.

Mr. Murray operated a fine farm near Nashville and was president of the Nashville baseball club, which to his great joy captured the pennant in the Southern Association in 1940. He is survived by one son, Theodore L. Murray, who manages the firm in Shenandoah, Ia., and three sisters.

Milwaukee Meat Council

Louis Kosma, a director of the Milwaukee Retail Meat Dealers Association, was elected president of the Milwaukee Meat Council at the last meeting of the organization. Other officers elected were L. Millar, Engel-Millar Commission Co., vice president, Jacob Herman, prominent retailer, treasurer, and J. R. Mills, secretary. The latter is manager for Armour and Company at Milwaukee.

The Milwaukee Meat Council is an organization of representatives of meat packers, wholesale poultry dealers, sausage manufacturers and the Milwaukee Retail Meat Dealers Association. Object of the council is to provide a clearing house for ideas which are mutually beneficial to all the divisions of the meat industry.

Packers Groom Plants To Meet Improved '41 Business

Although winter continues to hold sway in many sections of the nation, and no reports of the year's first robin have reached THE NATIONAL PROVISIONER, many packers are putting their plants in order, building additions, replacing outmoded equipment and otherwise getting ready to share the benefits of the improved business expected throughout 1941.

The Beavers Packing Co., Newman, Ga., is building a new canning room wherein it plans to turn out canned frankfurters and corned beef hash. Cost of the investment in the 25-by-137-ft. room is estimated at \$10,000. Stanley Provision Co., Hartford, Conn., is constructing a new \$10,000 addition which will include four new smokehouses.

East Tennessee Packing Co., Knoxville, has obtained a city permit for replacement of wooden floors with reinforced concrete on four levels of the plant and construction of an additional story to house an employee cafeteria. Hunter Packing Co., E. St. Louis, Ill., is beginning work on a new \$50,000 addition designed by George Neff, architect, which will measure 122 by 98 ft. and will increase smokehouse and other facilities.

Oscar Mayer & Co., Chicago, is building an addition to its truck garage to provide for the 20 trucks recently added to the company's delivery fleet. Kroger Grocery & Baking Co. recently opened a new Tenderay beef plant at Indianapolis . . . All in all, it looks like a very busy spring for the meat packing industry!

Eviston, Beaudry and Petty Assigned to New Swift Posts

A three-way shift of plant managers has been announced by Swift & Company as a result of the recent death of J. A. White, former manager of the company's Los Angeles plant. A. L. Eviston of Cleveland will take over the managerial post at Los Angeles; G. O. Beaudry of the H. L. Handy Co., Springfield, Mass., will supplant Mr. Eviston at Cleveland, and P. E. Petty, recently manager at Watertown, S. Dak., will replace Mr. Beaudry at the H. L. Handy Co.

Mr. Eviston, a Swift employee since 1913, is a product of the Kansas City plant, where he was in the purchasing department. A World War veteran, he has had experience in the management of three plants since 1931: Ft. Worth Packing Co., the Harrison, N. J., plant, and the Cleveland plant. Mr. Beaudry is a native of Pittsfield, Mass., who



VISITS PLANT TO OBTAIN FIRST HAND INFORMATION

Seeking clarification of the wage and hour injunction suit against Swift & Company, Federal Judge Michael L. Igoe (second from right), accompanied by attorneys representing federal and company interests, recently made an inspection tour through the company's Chicago plant. The Wage and Hour division of the U. S. Department of Labor seeks to bring about industry acceptance of its interpretation of the "tolerance" clause and overtime provisions of the Fair Labor Standards Act.

started with the Handy organization in 1910 as assistant cashier, rising to sales manager and later to manager in 1934.

Mr. Petty joined Swift & Company's So. Omaha plant as a standards checker in 1926, later entering the beef department. He was transferred to Kansas City and later made head of the beef department at So. St. Joseph, Mo. Later his work took him to Chicago and then New York, where he studied the merchandising of beef and veal. He was sent to Watertown as manager of the Swift plant in 1938.

"Meat Week" is Proclaimed by Governor of New Mexico

Importance of the livestock and meat industry to New Mexico and the reawakened interest in meat aroused by the advertising and merchandising campaign of the American Meat Institute have led to issuance of a proclamation by Gov. John E. Miles designating the week of March 23 as "New Mexico Beef Week."

In his proclamation, the governor pointed out that the raising of cattle is one of the state's major industries, and that its grazing areas would continue as "one of our basic resources for all times." It was also desirable, he declared, that the attention of all citizens be directed to the importance of the industry, and that every encouragement be extended in the interest of its future progress.

"I hereby proclaim the week of March 23 as New Mexico Beef Week," concluded the proclamation, "and request that during this week the people use beef on their tables and that dealers in beef give special emphasis to this indispensable article of food in their advertising, and that business in general extend such co-operation as is possible to bring to public attention the value of the cattle industry to New Mexico."

Gov. Payne Ratner of Kansas issued a proclamation declaring Kansas Meat day on March 6. A presentation of the American Meat Institute advertising campaign was featured in an observance at Wichita, sponsored by the Kansas Livestock Association.

MAYES HEADS GEORGIA FIRM

J. H. Mayes was named president of the Fitzgerald Packing Co., Fitzgerald, Ga., at the first annual meeting of the company's stockholders on February 21. He replaces George W. Boney, retiring president, who continues as a director. Other officers elected included Judge A. J. McDonald, vice president, W. Eugene Dorminy, treasurer, and J. H. Dorminy, jr., secretary. Directors are Messrs. Boney, McDonald, Mayes, J. H. Dorminy, jr., and E. J. Dorminy, E. Q. Downing, O. W. Fletcher, E. G. Hale, H. L. Jay, J. L. McCarty, Drew W. Paulk, J. A. Parrott, A. N. Seward and Paul Ragsdale. The auditor's report showed a very satisfactory year and indicated that profit possibilities for 1941 are excellent.

Personalities and Events Of the Week

Leo Bartenstein, supervisor of engineers and mechanical men at branches and plants of Wilson & Co. since coming to the organization from Morris & Co. in 1917, passed away on March 1 at Michael Reese hospital, Chicago, after a brief illness. Mr. Bartenstein, who did a great deal of traveling in connection with his duties, was widely known and well liked in the industry. He had completed a business trip shortly before he was compelled to enter the hospital.

Board of directors of the Reynolds Packing Co., Union City, Tenn., recently announced that T. J. Yarbrough of Nashville would succeed A. F. Tittsworth as manager of the company. Mr. Tittsworth will continue as president. He took over the management last spring upon the death of the late W. G. Reynolds, company founder.

R. D. Morrison, Kitchener, Ont., president of Dumarts, Limited, has been appointed vice president and managing director of the Canadian meat packing firm of Burns & Co., Ltd., with headquarters at Calgary, Al., the Dumarts firm having become associated with Burns & Co. R. Furlong, formerly Dumarts sales manager, has been appointed manager of the company.

H. W. Thornton, manager for Armour and Company at Geneva, N. Y., recently announced that the company is taking over the Madia bldg. there for expansion of facilities. The present building at 30 Lewis st. will be retained.

Earl L. Marshall, Arkansas City, Kans., has been appointed operating trustee of the Keefe Packing Co. of that city. Mr. Marshall was superintendent of the company before institution of bankruptcy proceedings and has been operating it since that time.

Robert Davis, lamb department, and Edward Kelly, sales manager, eastern division, Rath Packing Co., Waterloo, Ia., were visitors to New York last week.

His many associates at the United Dressed Beef Co., New York, are congratulating Louis Petti, traffic manager, on the arrival of a daughter on March 2. Mrs. Petti was the former Miss Therese Lowry, and for several years before her marriage was an employee in the billing department at United.

Fred F. Geiss resigned on March 1 as vice president and director of Buehler Bros., Inc., Chicago packers and chain store operators, following 18 years of association with the company. Mr. Geiss has also resigned as secretary-treasurer of Buehler Brothers, Limited, a Canadian concern of similar nature which he organized in 1932.

Max Pusch has been reelected president and general manager of the Chicago Butchers Calfskin Association. As vice president, Mr. Pusch had been filling the unexpired term of the late William Hassel. Adolph Kaiser was elected vice president of the association.

Charles W. Kaiser and Emil Sramek were reelected secretary and treasurer, respectively.

Walter Alender has been appointed chief engineer of the Chicago plant of Swift & Company. A graduate of the Armour Institute, Chicago, Mr. Alender began his service with the company in 1916. After a period in the army, he returned to the company's engineering department, and since 1921 has been associated with the engineering department and mechanical shops. He has spent many years in boiler and engine room operations.

An expansion program is under way at the plant of M. V. Stokes Packing Co., Andalusia, Ala., which is owned by M. V. Stokes. The plant will ultimately have a capacity of 50 cattle and 50 hogs daily, it is reported.

Oscar H. Hoss, 59, president of Hand-schumacher & Co., Inc., Boston wholesale meat concern, was found dead in his home on February 26. A native of Dorchester, Mr. Hoss had been associated with the company for 35 years and was owner, president and treasurer at the time of his death.

M. M. Moore, manager of the Houston, Tex., branch of Swift & Company for the past 30 years, was honored at a banquet at the Rice hotel on March 1 by company associates. Mr. Moore joined the company as a clerk in 1904, becoming manager of the branch in 1911.

Walter Eustis Lightsey, 51, a partner in the Lightsey-Ryals meat packing firm at Tampa, Fla., died at his home on February 23 following a brief illness. He had recently been engaged in livestock operations and property rentals.

Harry K. Lax, general manager of F. C. Rogers Co., Philadelphia, packing products brokers, is back at the office after recovering from a siege of the "flu" which kept him in the hospital for several weeks.

"New Hampshire and Maine, as well as Vermont, are O. K.," declares Jack Saunders of the Boston casings firm of Early & Moor, Inc., in a card from Mexico, "but 'the Hanover country' has nothing on this territory."

Barney Odell, one of the veterans of the Chicago provision brokerage fraternity, returned this week after a couple of weeks' rest at Biloxi and New Orleans.

Appointment of Gerrit Vander Hooning, Grand Rapids, Mich., as consultant on food procurement and distribution problems, was recently announced by Donald M. Nelson, director of the Division of Purchases, Office of Production Management.

Tenth anniversary banquet of the Eastern Melters Association was staged on February 27 at the Hotel New Yorker, New York City, in the north ballroom.

An inspection fee system, which has brought warnings from two major packers that they may withdraw from the W. Ft. Smith, Ark., stockyards unless

(Continued on page 40.)

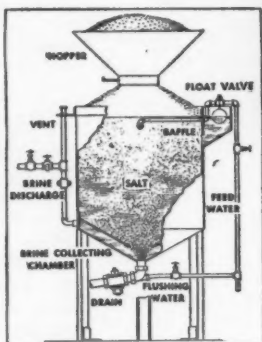
Brine from Rock Salt as clear as spring water and for the same reason

YOU KNOW, of course, how brilliantly clear and sparkling the water is from a natural spring. That is because the water filters through beds of rock. Lixate Brine is just as sparkling clear and for the same reason—it is filtered crystal clear through the bed of Sterling Rock Salt from which it is made.

It is pure brine. Made from recommended grades of Sterling Rock Salt, Lixate Brine is bacteriologically clean and chemically pure far beyond the needs of meat packers or requirements of pure food authorities. It is steadfastly uniform, for it is always fully saturated. It is produced automatically as needed, with no fuss or muss of mixing by hand, so that there are no delays in plant operation caused by waiting for brine. With all these advantages, it makes four major savings:

1. Lower labor cost for handling salt.
2. No labor or power cost for mixing brine.
3. Reduced cost for distribution, as Lixate Brine is piped by gravity, or pumped, throughout the plant.
4. Saving in amount of salt required, estimated by users to be as much as 10% to 20%.

This diagram shows why automatic production saves money. You handle salt only once, when it is put in storage or placed in a hopper above the Lixator. Salt flows by gravity to the Lixator. Water enters, under automatic control, through a spray nozzle at the top, dissolves the salt without agitation and becomes fully saturated brine, which is self-filtered and



FIELD PACKING CO., Incorporated, Owensboro, Ky.
This is the second Lixate installation made by this leading packer in a state famous for good food. One of the best testimonials to the marked economies of The Lixate Process is that so many meat packers, after experience with their first Lixator, have made a second or third installation.

★ ★ ★

crystal clear. Brine rises in a collecting chamber and flows to a storage tank.

You can see why automatic operation makes real savings. Write for a copy of The Lixate Book, or, better yet, ask to have a Lixate Engineer call, without obligation, and point out the actual savings you can make in your own operations.

● EVERY KIND OF SALT

The Lixate Process is backed by the long experience as well as the authority of the Research Department of International Salt Company, Incorporated. Three great mines and three modern plants produce all types, all grades of salt for every use in the meat packing field. The International Salt advisory service will answer any question you may have concerning the use of salt or salt brine, without cost or obligation.

● WRITE FOR THIS BOOK!

How many gallons of 70° S. curing brine can you make from 100 gallons of saturated brine? The Lixate Book answers this question at a glance. This is but one of many important questions about brine covered by the brine tables in the newly enlarged edition of this valuable book. Write for your free copy, today.



The **LIXATE** *Process*
REG. U. S. PAT. OFF.
for making brine

INTERNATIONAL SALT COMPANY, Inc., SCRANTON, PA.

SALES OFFICES: New York, N. Y. • Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N. J. • Richmond, Va. • New Orleans, La. • Cincinnati, O. • St. Louis, Mo.

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REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 93

Air Properties

STUDENTS of THE NATIONAL PROVISIONER course in meat plant refrigeration and air conditioning will find the accompanying chart helpful in making calculations of air properties. This chart has been developed from data in tables published with earlier lessons. It is an original and a simplified method of obtaining desired data, and is sufficiently accurate for all practical purposes. It can be used by anyone with a knowledge of the fundamentals of air conditioning, as imparted in previous lessons.

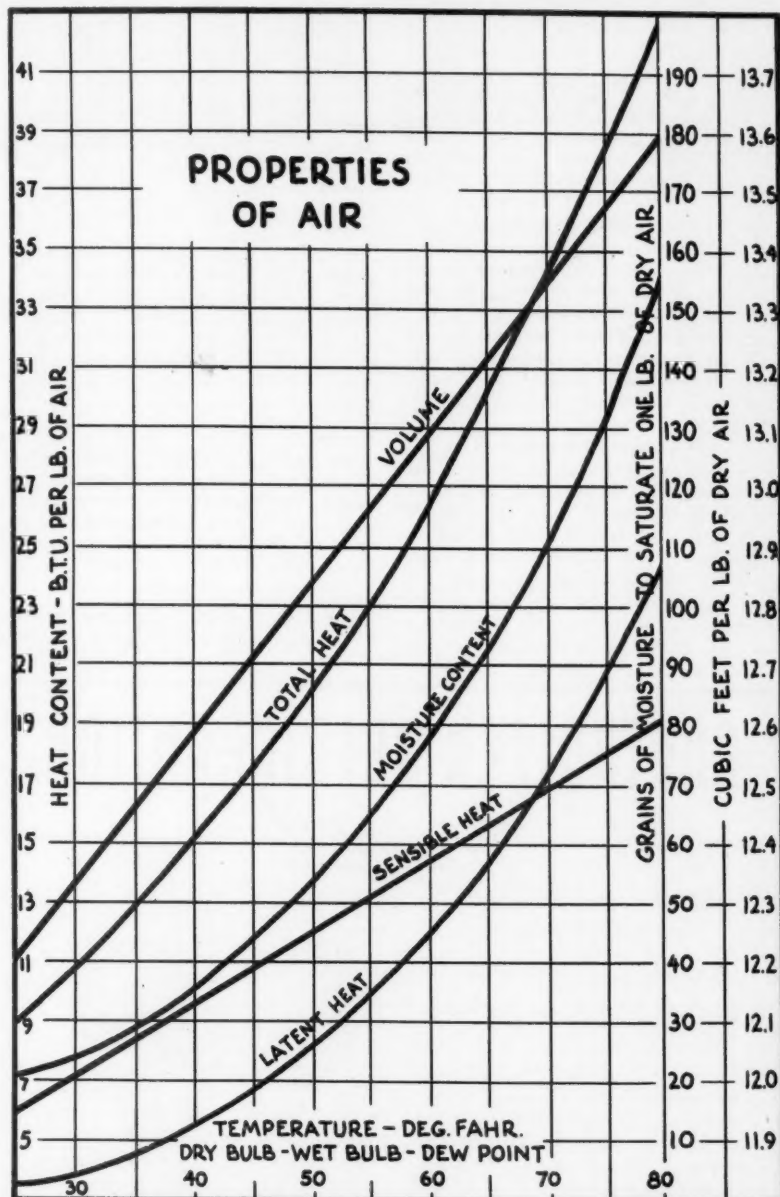
In compiling this chart, three conditions were assumed to be applicable to meat plant air conditioning problems. The conditions, with the wet and dry bulb temperatures, are shown in the following table:

Assumed Conditions	Dry Bulb Temperature	Wet Bulb Temperature
No. 1	45 degs. F.	44 degs. F.
No. 2	60 degs. F.	55 degs. F.
No. 3	75 degs. F.	63 degs. F.

When wet bulb and dry bulb temperatures are known, it is possible to determine dew point temperature and percentage of relative humidity for each of the three conditions from published tables or the psychrometric chart. Use of this latter chart was explained in Lesson 87. These dew point temperatures and percentages of relative humidity are:

Assumed Conditions	Dew Point Temperature	Per Cent of Relative Humidity
No. 1	43 degs. F.	93
No. 2	51 degs. F.	73
No. 3	55 degs. F.	51

The other properties of air required for air conditioning calculations—sensible heat in 1 lb. of dry air, latent heat in 1 lb. of dry air, total heat in 1 lb. of dry air, volume of 1 lb. of dry air and number of grains of moisture—may be obtained from THE NATIONAL PROVISIONER chart published herewith. These properties for each of the assumed



conditions are shown in following table:

	Condition No. 1	Condition No. 2	Condition No. 3
Sensible heat in 1 lb. of dry air	10.9 B.t.u.	14.48 B.t.u.	18.1 B.t.u.
Latent heat in 1 lb. of dry air	6.2 B.t.u.	8.44 B.t.u.	10.1 B.t.u.
Total heat in 1 lb. of dry air	17.1 B.t.u.	22.9 B.t.u.	28.2 B.t.u.
Volume of 1 lb. of dry air	12.7 cu. ft.	13.00 cu. ft.	13.46 cu. ft.
Grains moisture to saturate 1 lb. dry air	41	55	64

The following explanations and ex-

amples will aid the student in learning to use this chart:

The thermometer reading (dry bulb temperature) is a measure of sensible heat. To find the sensible heat in 1 lb. of dry air, enter the chart at the bottom at the specified dry bulb temperature, read upward to the intersection of the sensible heat curve and horizontally to the left to heat content in B.t.u.

To find the latent heat in 1 lb. of dry

air, enter chart at bottom at specified dew point temperature, follow upward to intersection with latent heat curve, and then follow horizontally to find number of B.t.u.

Total heat is the sum of sensible heat and latent heat. It may also be determined from the chart by entering at wet bulb temperature, proceeding upward to total heat curve and then reading horizontally to left to determine number of B.t.u.

Volume is obtained by entering chart at wet bulb temperature, following vertically to the intersection with volume curve and then reading horizontally to the right to an intersection with volume scale.

Number of grains of moisture is determined by entering the scale at dew point temperature, following up to the moisture curve and following to the right to the moisture scale.

PROBLEM.—Find the amount of heat necessary to raise the dry bulb temperature from 45 degs. F. (condition No. 1) to 75 degs. F. (condition No. 3.)

18.1 B.t.u.—10.9 B.t.u.=7.2 B.t.u.

This problem is solved (above) by subtracting the sensible heat in 1 lb. of dry air at 45 degs. F., from the sensible heat in 1 lb. of dry air at 75 degs. F.

Volume of 1 lb. of dry air at 45 degs. F. is 12.7 cu. ft. and of 1 lb. of dry air at 75 degs. F. is 13.46 cu. ft. The answer given in the above problem (7.2 B.t.u.) may be checked by multiplying the dif-

ference in these temperatures (30 degs. F.) by the specific heat of air, which, as was stated in earlier lessons in this series, is .24.

$30 \times .24 = 7.2$ B.t.u. per lb. of dry air.

If the number of pounds of dry air circulated per minute through an air conditioning system is known, a simple multiplication will give the total heat which must be added to the air per minute to maintain the desired temperature.

Let us consider how much refrigeration would be required to lower the temperature of the air from 75 degs. F. to 45 degs. F. In this case total heats are subtracted:

28.2 B.t.u.—17.1 B.t.u.=11.1 B.t.u. per lb. of air circulated.

It will be noted that more B.t.u. are required to lower the temperature 30 degs. F. than to increase it 30 degs. F. The difference is 3.9 B.t.u., which is latent heat. A check on this quantity is obtained by subtracting latent heat under condition No. 1 from the latent heat under condition No. 3 or

10.1 B.t.u.—6.2 B.t.u.=3.9 B.t.u. per lb. of dry air.

The method by which moisture is removed from air in an air conditioning system was explained in a previous lesson. How much moisture must be removed under condition No. 2, to give the air the characteristics of condition No. 1? Subtraction gives the answer.

55—41=14 grains of moisture per pound of air.

The accuracy of this answer may be

verified by the following calculation.

$\frac{1,000 \text{ B.t.u./lb.} \times 14}{7,000 \text{ grains/lb.}} = 2.0 \text{ B.t.u. of latent heat per lb. of dry air.}$

Subtracting the latent heat under condition No. 1, from the latent heat under condition No. 2

$8.4 - 6.2 = 2.2 \text{ B.t.u. per lb. dry air.}$

Another method of checking is:

60 degs. F.—45 degs. F.=15 degs. F. $\times .24$ (specific heat)=3.6 B.t.u. per lb. of dry air.
14.4—10.9=3.5 B.t.u. per lb. of dry air.

These problems illustrate the simplicity of the calculations when THE NATIONAL PROVISIONER chart is used.

If air at 60 degs. F. (condition No. 2) were heated to 75 degs. F. (condition No. 3) without adding moisture, what would the relative humidity be at the latter temperature?

Dew point temperature does not change when air is heated. The final condition of the air is: Dry bulb temperature, 75 degs. F.; dew point temperature, 51 degs. F. Reference to the psychrometric chart shows that air with these characteristics has a relative humidity of 47 per cent.

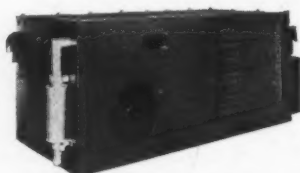
Air volume and air mixtures, such as those resulting from the admission of outside air into the air conditioning system, were not taken into account in the foregoing computations. Consideration will be given to these influencing factors in a future lesson.

EDITOR'S NOTE.—A new air conditioning chart for low temperature calculations will be illustrated and described in Lesson 94.

CONTROLLED REFRIGERATION

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WITH THE NEW BAKER SELF-POWERED REFRIGERATING SYSTEM



With the new BAKER Truck Refrigerating System, you can select any temperature you wish - from 15° below zero to 40° above - set the thermostat accordingly, and automatically maintain that temperature throughout the trip, regardless of outside weather conditions or truck stops.

The BAKER System requires no outside power source. It provides constant refrigeration whether the truck is moving or standing still, whether the tractor is coupled to or removed from the trailer.

The unit is available in six different models, giving you a choice of the open type (installed inside the trailer) or closed type (installed beneath the trailer.) Compactly designed, the unit requires minimum space. Write today for complete information.

BAKER ICE MACHINE CO., INC.
1514 EVANS ST. OMAHA, NEBR.
SALES AND SERVICE IN PRINCIPAL CITIES

BAKER



AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended March 5:

	—Week ended Mar. 5—		Feb. 26	
	High	Low	Close	Close
Amal Leather....	1	1	1	1
Do. Pfd.....	13	13	13	12½
Amer. H. & L....	3½	3¼	3¼	3½
Do. Pfd.....	10	10	10	29
Amer. Stores....	10	10	10	10
Armour Ill.....	4½	4½	4½	4½
Do. Pr. Pfd....	53	53	53	54
Do. Pfd.....	110½	110½	110½	60
Do. Del Pfd....	110½	110½	110½	110½
Beechnut Pack...	110½	110½	110½	117½
Boback, H. C....	1½	1½	1½	1½
Do. Pfd.....	11	11	11	21
Chick. Co. Oil... 11	11	11	11	11½
Childs Co.....	1½	1½	1½	1½
Cudahy Pack....	13½	13	13	14
Do. Pfd.....	90	88½	90	85
First Nat. Strs..	36	36	36	35½
Gen. Foods.....	35	34½	34½	35½
Do. Pfd.....	113½	113½	113½	113½
Glidden Co.....	12½	12½	12½	13
Do. Pfd.....	41	41	41	40½
Gobel Co.....	98½	98	98	1%
Gr. A. & P.....	130	130	130	99
Do. New.....	130	130	130	129½
Hormel, G. A....	33½	33½	33½	33½
Hygrade Food...	2½	2½	2½	2½
Kroger G. & B...	26½	26½	26½	26½
Libby McNeill...	5½	5½	5½	5½
Mickelberry Co.	5	4½	5	5
M. & H. Pfd....	14	13	14	13
Morrell & Co...	40	40	40	41
Nat. Tea.....	4½	4½	4½	4½
Proc. & Gamb...	52½	51½	52	51½
Do. Pfd.....	119½	118½	119½	118½
Rath Pack.....	47½	47½	47½	47½
Safeway Strs...	38½	38½	38½	38½
Do. 5% Pfd....	110½	110½	110½	111½
Stahl Meyer....	22½	22½	22½	1
Swift & Co....	18	17½	18	18½
Do. Intl.....	18	17½	18	18½
Trans. Pork....	3½	3½	3½	3½
U. S. Leather...	7	7	7	6½
Do. A.....	60	60	60	57
Do. Pr. Pfd....	1¼	1¼	1¼	1¼
United Stk Yds.	1¼	1¼	1¼	1¼
Do. Pfd.....	16½	16½	16½	16½
Wesson Oil....	66½	66½	66½	67½
Do. Pfd.....	4½	4½	4½	5
Wilson & Co...	69	69	69	69½
Do. Pfd.....	69	69	69	69½

THIS SERVICE HELPS SOLVE MANY PROBLEMS FOR TRUCK LINE OWNERS

● CONSIDER the Marion Trucking Company for example. Mr. Ralph Marcuccilli, owner, writes:

"Over a period of three years we have found in operating our fleet of thirty units that we have been able to get maximum efficiency through use of Red Crown Gasoline and Iso-Vis Motor Oil. We have also found in cases of mechanical difficulty that the services offered by the Standard Oil Engineer have been very helpful to our own mechanics."

Here are some of the mechanical difficulties the fleet mechanics and the Standard Oil Engineer found and corrected. Engines were missing at high speeds—trouble definitely located in coils and condensers with the engineers' in-

struments. Rear axle failures—eliminated with correct gear lubricants. Oil screen varnish—cleared up with the correct oil and maintenance practices.

Probably many times in the past this consulting service offered by Standard Automotive Engineers could have helped your maintenance men clear up troublesome problems quickly. Why not get acquainted with the Engineer in your locality? He'll know more about your operating methods when you need him. He may have cost-saving suggestions to offer right now. Just write Standard Oil (Indiana), 910 South Michigan Avenue, Chicago, Illinois. In Nebraska write Standard Oil Company of Nebraska at Omaha.

Copr. 1941, Standard Oil Co. (Ind.)



STANDARD OIL COMPANY (INDIANA)
AUTOMOTIVE ENGINEERING SERVICE

**LOWERS
MILEAGE
COSTS**



Memo—

Wilson's Pure Food Gelatine, featured in high test gradings, is outstanding in clarity, color and freedom from odor. This makes it especially adaptable to use in Jellied Meats.

The Boss.

WILSON & CO.
Gelatine Dept.
U. S. Yards, Chicago, Ill.



Branches in all principal cities

WILSON'S *High Test*
PURE FOOD
GELATINE



CLEAR AS SPRING WATER

The unretouched photograph above shows a convincing comparison of clarity. One glass contains Wilson's High Test, Pure Food Gelatine. The other contains Pure Spring Water.

Even the penetrating eye of a powerful camera lens reveals no difference. Both are clear as crystal and pure as the Lilies of the Valley. As a matter of fact, clearest, purest water is the "clarity standard" used in the processing of Wilson's High Test, Pure Food Gelatine.

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January Exports Show Great Decline Compared with 1940

EXPORTS of meat continued their decline during January, but exports of lard increased slightly during the month to 13,666,270 lbs. from 12,302,082 lbs. in December. Exports of lard in January were about half as large as during January, 1940. Pork exports totaled only 2,275,224 lbs. in January, 1941 compared with 2,731,563 lbs. in December, and 28,587,458 lbs. in January, 1940.

Total volume of fresh and frozen pork exported during January was 385,718 lbs. compared with 11,934,391 lbs. during January, 1940, a month of heavy shipments to Canada. Imports of pork, which several years ago were fairly heavy, especially in specialty products such as canned hams, were negligible during January.

Fresh beef imports were larger than a year earlier, totaling 3,002,217 lbs. compared with 135,285 lbs. during January, 1940. This trade also showed an increase over December, 1940 of approximately 1 million lbs. Canned beef imports totaled 5,362,559 lbs. during January, an increase over December of more than 1 million lbs., but a decline from January, 1940, of about 3 million lbs.

January imports and exports, with comparisons, as reported by the U. S. Marketing Service, are given in the accompanying table:

FOREIGN TRADE IN MEATS AND LARD			
	Jan., 1941	Dec., 1940	Jan., 1940
	lbs.	lbs.	lbs.
IMPORTS			
Beef and Veal—			
Beef, fresh.....	3,002,217	2,177,331	135,285
Veal, fresh.....	2,615	6,590	7,995
Beef and veal, pickled or cured.....	187,985	196,277	160,223
Beef canned.....	5,362,559	4,066,692	8,407,061
Total beef and veal.....	8,553,376	6,446,890	8,710,564
Pork—			
Pork, fresh.....	906,418	472,888	173,484
Ham, shoulders and bacon.....	107,114	48,464	422,005
Pork, pickled, salted and other.....	28,014	11,485	82,193
Total pork.....	1,041,546	532,837	677,682
Beef and Veal—			
Beef and veal, fresh.....	540,038	594,609	754,697
Beef, cured.....	426,916	555,946	400,819
Beef, canned.....	35,914	30,852	169,001
Total beef and veal.....	1,002,868	1,181,407	1,324,517
Pork—			
Fresh and frozen.....	385,718	670,868	11,934,391
Cumberland and Wiltshire sides.....	3,751,255
Hams and shoulders.....	586,824	829,373	6,298,759
Bacon.....	570,066	271,966	2,250,755
Pickled.....	535,232	712,578	2,226,992
Canned.....	196,844	246,778	2,125,306
Total pork.....	2,275,224	2,731,563	28,587,458
Lard.....	13,666,270	12,302,082	27,988,328
Sausage—			
Sausage.....	231,062	270,325	258,892
Sausage ingredients.....	121,125	122,922	147,712

Most of the recent decline in ship-

ments of pork and lard has been in the volume moving to the United Kingdom, with small increases shown in pork exports to several Central and South American countries, and of lard to Cuba and Mexico. These gains have been offset, however, by loss in exports to Europe. At present the shrinkage of the export market is being offset by broadening domestic demand for meat products. So far the domestic market has absorbed increased volume without great difficulty.

JAN. MEAT CONSUMPTION

Federally inspected meats available for consumption in January, 1941:

	Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL		
January, 1941.....	502,756,000	3.79
January, 1940.....	481,365,000	3.66
December, 1940.....	439,723,000	3.32
PORK (INC. LARD)		
January, 1941.....	675,693,000	5.09
January, 1940.....	723,992,000	5.50
December, 1940.....	703,916,000	5.31
LAMB AND MUTTON		
January, 1941.....	70,337,000	.53
January, 1940.....	67,388,000	.51
December, 1940.....	58,321,000	.44
TOTAL		
January, 1941.....	1,248,785,000	9.41
January, 1940.....	1,272,744,000	9.67
December, 1940.....	1,201,961,000	9.07
LARD		
January, 1941.....	111,858,000	.84
January, 1940.....	110,337,000	.84
December, 1940.....	113,430,000	.86

Seven Markets' Lard Stocks Up 13 Million lbs. in February

LARD STOCKS at seven markets rose approximately 13 million lbs. above the January 31 level to reach a high total of 236,285,023 lbs. at the close of trading on February 28. This total was more than 40½ million lbs. over holdings on the same date last year.

Meat stocks showed an even sharper gain with February 28 stocks totaling 246,713,425 lbs., an increase of more than 25 million lbs. over January 31. Total meat stocks at the close of February were about 22 million lbs. greater than on February 29, 1940.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on February 28, 1941, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Feb. 28, 1941	Jan. 31, 1941	Feb. 29, 1940
Total S.P. meats.....	173,443,657	161,056,874	162,850,456
Total D.S. meats.....	43,123,731	30,391,971	34,125,302
Other cut meats.....	30,146,037	29,603,751	28,157,761
Total all meats.....	246,713,425	221,052,596	225,133,519
P.S. lard.....	206,078,720	199,949,142	172,731,075
Other lard.....	30,206,303	23,399,637	22,988,764
Total lard.....	236,285,023	223,348,779	195,739,839
S.P. regular hams.....	19,577,072	19,914,002	20,908,717
S.P. skinned hams.....	65,633,020	58,533,565	60,219,781
S.P. bellies.....	64,101,320	60,155,834	57,335,977
S.P. picnic.....	24,061,245	23,015,473	20,321,001
D.S. bellies.....	26,595,222	17,817,991	23,206,980
D.S. fat backs.....	16,483,509	12,543,980	8,339,898

FRANKFURT MANUFACTURE

This important process is discussed fully in THE NATIONAL PROVISIONER's latest authoritative operating handbook for sausage manufacturers, "Sausage and Meat Specialties."

CUT-OUT RESULTS ON HEAVY HOGS DETERIORATE

While average cost of light and medium-weight butchers dropped slightly at Chicago, average cost of heavy hogs rose 4c per cwt. during the first four days of the week. Total product values were lower for all weights shown—down 5c and 8c per cwt. respectively for product from light and medium-weight hogs, and 12c per cwt. lower for heavy. Cut-out loss on heavy hogs increased 16c per cwt. compared with the previous period.

	—160-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.00	16.5	\$2.31	13.80	16.3	\$2.25	13.70	16.2	\$2.21
Picnics.....	5.70	11.0	.63	5.50	10.7	.59	5.40	10.6	.57
Boston butts.....	4.00	14.3	.57	4.00	13.8	.55	4.00	12.8	.51
Loins (blade in).....	9.00	14.8	1.47	9.70	14.0	1.36	9.60	13.5	1.30
Bellies, D. S.....	11.00	14.7	1.62	9.70	14.7	1.43	8.00	12.7	1.02
Fat backs.....	1.00	3.2	.03	3.00	3.6	.11	4.20	5.0	.21
Plates and jowls.....	2.80	4.6	.13	3.00	4.6	.14	3.30	4.6	.15
Raw leaf.....	2.10	5.1	.11	2.20	5.1	.11	2.00	5.1	.10
P. S. lard, rend. wt.....	12.40	5.5	.68	11.80	5.5	.62	10.50	5.5	.58
Spareribs.....	1.00	10.3	.16	1.50	8.5	.13	1.50	8.8	.10
Trimming.....	3.00	7.7	.23	2.80	7.7	.22	2.80	7.7	.22
Feet, tails, neckbones.....	2.0007	2.0007	2.0007
Offal and miscellaneous.....262626
TOTAL YIELD AND VALUE.....	69.50	...	\$8.27	70.50	...	\$8.03	71.00	...	\$7.67
Cost of hogs per cwt.....	\$7.76	\$7.82	\$7.68
Condemnation loss.....040404
Handling and overhead.....625348
TOTAL COST PER CWT.....	\$8.42	\$8.39	\$8.20
ALIVE.....
TOTAL VALUE.....	8.27	8.03	7.67
Loss per cwt.....153653
Loss last week.....142937

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., March 6, 1941

REGULAR HAMS		
Green	*S.P.	
8-10	18 1/2	
10-12	18 1/2	
12-14	17 1/2	
14-16	16 1/2	
10-16 range	17	

BOILING HAMS		
Green	*S.P.	
16-18	17 1/2	
18-20	17 1/2	
20-22	17 1/2	
16-20 range	16 1/2	
16-22 range	16 1/2	

SKINNED HAMS		
Green	*S.P.	
10-12	18 1/2	
12-14	18 1/2	
14-16	18 1/2	
16-18	17 1/2	
18-20	17 1/2	
20-22	17 1/2	
22-24	17 1/2	
24-26	16 1/2	
26-28	15 1/2	
25/up, No. 2's inc.	14 1/2	

PICNICS		
Green	*S.P.	
4-6	11 1/2	
6-8	11 @ 11 1/2	
8-10	10 1/2	
10-12	10 1/2	
12-14	10 1/2	
14-16	10 1/2	
8/up, No. 2's inc.	10 1/2	
Short shank 1/2 @ 1/2 c over.		

BELLIES		
(Square Cut Seedless)		
Green	*S.P.	
6-8	15	
8-10	15 1/2	
10-12	15 1/2	
12-14	14 1/2	
14-16	14 1/2	
16-18	13	

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES		
18-20	11 n	
20-22	10 1/2 n	

D. S. BELLIES		
Clear	Rib	
16-18	10 1/2 n	
18-20	10 1/2	
20-22	10 1/2	
22-24	10	
30-35	9 1/2	
35-40	9	
40-50	8 1/2	

D. S. FAT BACKS		
6-8	4	
8-10	4 1/2	
10-12	4 1/2	
12-14	5 1/2	
14-16	6 1/2	
16-18	7	
18-20	7 1/2	
20-22	8 1/2	

OTHER D. S. MEATS		
Regular plates	6-8	7 1/2 n
Clear plates	4-6	4 1/2 n
D. S. Jowl butts		4 1/2
S. P. jowls		4 1/2
Green Square jowls		4 1/2
Green Rough jowls		4 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Mar. 1	6.17 1/2 n	5.40 n	5.37 1/2 n
Monday, Mar. 3	6.15 n	5.37 1/2 n	5.37 1/2 n
Tuesday, Mar. 4	6.20 n	5.42 1/2 n	5.37 1/2 n
Wednesday, Mar. 5	6.25 n	5.47 1/2 n	5.50 n
Thursday, Mar. 6	6.27 1/2 n	5.60 n	5.62 1/2 n
Friday, Mar. 7	6.50	6.72 1/2 b	6.75 n

Packers' Wholesale Prices

Rendered lard, tierces, f.o.b. Chgo.	7 1/2
Kettle rend., tierces, f.o.b. Chgo.	8 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	8 1/2
Neutral, tierces, f.o.b. Chgo.	8
Shortening, tierces, c.a.f.	9 1/2

Havana, Cuba Pure Lard Price

Wednesday, March 5	10.50
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FUTURE PRICES

SATURDAY, MARCH 1, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	6.30	6.32 1/2	6.27 1/2	6.12 1/2 b
May ...	6.45	6.47 1/2	6.45	6.32 1/2 ax
July ...	6.60			6.47 1/2 ax
Sept. ...	6.60			6.60

Sales: Mar. 2; May 13; July 9; Sept. 5; total 29 sales.
Open interest: Mar. 10; May 917; July 472; Sept. 404; total, 1,813 lots.

CLEAR BELLIES—		
May ...		11.00 ax
July ...		11.00 n

MONDAY, MARCH 3, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	6.15	6.15	6.10	6.10 b
May ...	6.27 1/2	6.30	6.27 1/2	6.27 1/2 ax
July ...	6.45	6.45	6.42 1/2	6.42 1/2 b
Sept. ...	6.60	6.60	6.57 1/2	6.57 1/2 b

Sales: Mar. 1; May 6; July 9; Sept. 10; total 26 sales.
Open interest: Mar. 9; May 916; July 475; Sept. 415; total, 1,813 lots.

CLEAR BELLIES—		
May ...		10.95 ax
July ...		11.00 n

TUESDAY, MARCH 4, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	6.12 1/2	6.15	6.12 1/2	6.15 b
May ...	6.30	6.32 1/2	6.30	6.32 1/2 b
July ...	6.45	6.47 1/2	6.45	6.47 1/2 b
Sept. ...	6.57 1/2	6.62 1/2	6.57 1/2	6.62 1/2 b

Sales: Mar. 2; May 12; July 9; Sept. 11; total, 34 sales.
Open interest: Mar. 9; May 911; July 477; Sept. 416; total, 1,813 lots.

CLEAR BELLIES—		
May ...		10.95 n
July ...		11.00 n

WEDNESDAY, MARCH 5, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	6.20			6.20 b
May ...	6.35	6.40	6.32 1/2	6.37 1/2
July ...	6.50	6.57 1/2	6.50	6.55 ax
Sept. ...	6.65-67 1/2	6.70	6.65	6.70

Sales: Mar. 1; May 26; July 53; Sept. 28; total, 108 sales.
Open interest: Mar. 9; May 908; July 500; Sept. 434; total, 1,860 lots.

CLEAR BELLIES—		
May ...	10.62 1/2	10.50
July ...	10.62 1/2	10.50

THURSDAY, MARCH 6, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	6.35	6.50	6.35	6.32 1/2 b
May ...	6.52 1/2	6.67 1/2	6.50	6.50
July ...	6.67 1/2	6.85	6.67 1/2	6.65
Sept. ...	6.67 1/2	6.85	6.67 1/2	6.82 1/2

Sales: May, 41; July, 51; Sept., 44; total, 136 sales.
Open interest: Mar. 9; May, 895; July, 530; Sept., 468; total, 1,911 lots.

CLEAR BELLIES—		
May ...		10.50 ax
July ...		11.00 ax

FRIDAY, MARCH 7, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	6.55-57 1/2	6.62 1/2	6.52 1/2	6.42 1/2 b
May ...	6.75	6.77 1/2	6.70	6.62 1/2
July ...	6.90-92 1/2	6.92 1/2	6.87 1/2	6.77 1/2 b
Sept. ...				6.92 1/2

Sales: Mar. 1; May 26; July 53; Sept. 28; total, 108 sales.
Open interest: Mar. 9; May 908; July 500; Sept. 434; total, 1,860 lots.

CLEAR BELLIES—		
May ...		10.50 ax
July ...		11.00 ax

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on March 1, 1941, with comparisons:

	Week Mar. 1	Previous week	Same week '40
Cured meats, lbs.	16,459,000	13,624,000	15,152,000
Fresh meats, lbs.	65,482,000	54,444,000	64,174,000
Lard, lbs.	6,394,000	5,445,000	8,434,000

CHICAGO PROVISION STOCKS

Chicago lard stocks continued to climb during the last half of February to reach an all-time high for the month's close on February 28. Total lard stocks amounted to 191,380,000 lbs. on February 28, an increase of 5,562,000 lbs. above the amount in storage on January 31, and showed a gain of almost 3 million lbs. over mid-February holdings. Lard stocks on February 28 were also 34,129,000 lbs. greater than in 1940.

Total of cut meats in storage on February 28 was 10,032,000 lbs. greater than the amount on hand January 31, but was only 644,000 lbs. in excess of the total reported last year.

Stocks of meat and lard in Chicago on February 28:

	Feb. 25, 1941	Jan. 31, 1941	Feb. 29, 1940
All barreled pk.	15,693	15,084	11,966
P.S. lard ¹	43,433,771	22,318,544	87,661,692
P.S. lard ²	49,596,283	52,229,226	55,199,510
P.S. lard ³	90,802,573	104,069,330	7,693,271
Other lard ⁴	7,546,760	7,171,734	6,706,253
Total lard	191,379,687	185,817,834	157,250,726
D.S. CL bellies	3,074,033	1,883,337	4,236,898
D.S. CL bellies (other)	6,264,824	3,681,819	4,968,047
Total D.S. CL bellies	9,338,857	5,363,156	9,205,545
D.S. rib bellies ⁵	519,529	394,904	1,080,119
D.S. fat backs	5,932,158	4,276,145	2,308,375
S.P. hams, lbs.	11,531,685	11,079,572	10,086,907
S.P. skd hams	29,046,283	25,534,911	32,063,400
S.P. bellies, lbs.	25,830,344	25,544,952	26,020,320
S.P. picnics, S.P.			
Boston			
shdtrs, lbs.	10,572,956	9,709,309	11,693,116
Other cuts mts., lbs.	10,805,525	11,440,586	10,245,425
Total cut meats, lbs.	103,377,637	93,345,835	102,733,407

¹Made since Jan. 1, 1941. ²Oct. 1, 1940, to Jan. 1, 1941. ³Jan. 1, 1940, to Oct. 1, 1940. ⁴Previous to Jan. 1, 1940. ⁵Made since Oct. 1, 1940, lbs.

MEAT IMPORTS AT NEW YORK

Imports for the period February 20 to February 26, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	326,952
	Canned roast beef	148,500
	Canned brisket beef	6,600
	Canned corned beef hash	45,000
Brazil	Canned beef extract	9,968
Canada	Smoked back bacon	4,564
	Fresh chilled calf livers	860
	Fresh frozen beef livers	27,187
	Fresh chilled pork	15,151
	Fresh frozen ham	58,715
	Pork sausage	150
	Fresh pork tenderloins	420
	Fresh pork spareribs	800
	Fresh pork shoulders	2,040
	Fresh pork trimmings	600
	Fresh pork bellies	3,091
	Canned ham	15,073
Cuba	Fresh frozen beef cuts	31,931
	4347 quarters fresh chilled beef	658,714
	Fresh chilled beef cuts	139,047
Paraguay	Canned corned beef	37,800
Uruguay	Canned corned beef	59,400

LARD YIELD AND PRODUCTION

Average yield of lard (rendered weight) per 100 pounds live weight during January, 1941, was 13.23 lbs., compared with 13.22 lbs. in December, 1940, and 14.33 lbs. in January, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 138,836,000 lbs. in January, 1941; 181,917,000 lbs. in December, and 178,395,000 lbs. in January, 1940. Lard rendered during January, 1941, includes rendered pork fat.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1940	
March 5, 1941		per lb.	
Prime native steers—			
400-600	20	17	@18 1/4
600-800	20	17	@18 1/4
800-1000	21	17	@18 1/4
Good native steers—			
400-600	17	15 1/2	@16 1/2
600-800	17	14 1/2	@15 1/2
800-1000	17	14 1/2	@15 1/2
Medium steers—			
400-600	16	14 1/2	@15 1/2
600-800	16	14	@14 1/2
800-1000	16	14	@14 1/2
Heifers, good, 400-600	16	10 1/2	@11 1/2
Cows, 400-600	12 1/2	21	@22
Hind quarters, choice	24	13	@14
Fore quarters, choice	16		

Beef Cuts

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	30	30
Steer loins, No. 2	27	27
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	42	43
Steer short loins, No. 2	35	34
Steer loin ends (hips)	27	24
Steer loin ends, No. 2	25	22
Cow loins	18	17 1/2
Cow short loins	20	20
Cow loin ends (hips)	19	16
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	24	25
Steer ribs, No. 2	20	19
Cow ribs, No. 2	13 1/2	12 1/2
Cow ribs, No. 3	13	12
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	20	16 1/2
Steer rounds, No. 2	19 1/2	15 1/2
Steer chucks, prime	unquoted	unquoted
Steer chucks, No. 1	16	13 1/2
Steer chucks, No. 2	15 1/2	12 1/2
Cow rounds	14 1/2	13
Cow chucks	12 1/2	11
Steer plates	13 1/2	7 1/2
Medium plates	10 1/2	7
Briskets, No. 1	17 1/2	12
Cow navel ends	9	6
Steer navel ends	8 1/2	5
Fore shanks	10	8 1/2
Hind shanks	8	6 1/2
Strip loins, No. 1 bbl.	70	55
Strip loins, No. 2	35	50
Shinloin butts, No. 1	30	25
Shinloin butts, No. 2	22	20
Beef tenderloins, No. 1	70	65
Beef tenderloins, No. 2	65	60
Rump butts	25	15
Flank steaks	24	21
Shoulder clods	17	16
Hanging tenderloin	16	17
Insides, green, 12@18 range	19 1/2	18
Outsides, green, 8 lbs. up	17 1/2	16
Knuckles, green, 8 lbs. up	18 1/2	17

Beef Products

Brains	8	6
Hearts	11	9
Sweetbreads	18	17
Ox-tail	12	10
Freeh tripe, plain	5	10
Freeh tripe, H. O.	10	11 1/2
Livers	23	20
Kidneys	8	9

Veal

Choice carcass	20	17
Good carcass	18	@16
Good saddles	23	@21
Good racks	15	14
Medium racks	12 1/2	@13 1/2

Veal Products

Brains, each	11	10
Sweetbreads	31	30
Calf livers	33	45

Lamb

Choice lambs	18	19
Medium lambs	17	18
Choice saddles	21	23
Medium saddles	20	22
Choice fores	14	15
Medium fores	14	15
Lamb fries	28	32
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	7	7
Light sheep	10	10
Heavy saddles	10	9
Light saddles	12	13
Heavy fores	6	5
Light fores	6	5
Mutton legs	18	18
Mutton loins	10	10
Mutton stew	6	6
Sheep tongues	11	10
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	16	13 1/2
Picnics	12 1/2	9
Skinned shoulders	30 1/2	25
Tenderloins	12	9 1/2
Spareribs	12	9
Back fat	7	5 1/2
Boston butts	15 1/2	11
Boneless butts, cellar	20	14
Trim, 2@4	10	8
Hocks	7	5
Tails	3	4
Neck bones	3	4
Slip bones	10	9
Blade bones	10	9
Pigs' feet	3 1/2	4
Kidneys, per lb.	4	6
Livers	8	8
Brains	8	7
Wars	4	4
Snouts	6	6
Heads	6	6
Chitterlings	6	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	20 1/2	@21 1/2
Fancy skinned hams, 14@16 lbs.	22	@22 1/2
Standard reg. hams, 14@16 lbs. plain	19 1/2	@20 1/2
Picnics, 4@8 lbs. short shank, plain	15	@16
Picnics, 4@8 lbs. long shank, plain	13	@14
Fancy bacon, 6@8 lbs. plain	22	@22 1/2
Standard bacon, 6@8 lbs. plain	19 1/2	@20 1/2
No. 1 beef sets, smoked		
Insides, 8@12 lbs.	33	@39
Outsides, 6@9 lbs.	33	@36
Knuckles, 5@9 lbs.	35	@36
Cooked hams, choice, skin on, fattened	34	
Cooked hams, choice, skinned, fattened	37	
Cooked picnics, skin on, fattened	27 1/2	
Cooked picnics, skinned, fattened	28	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$14.00	
80-100 pieces	13.00	
100-125 pieces	12.00	
Clean plate pork, 25-35 pieces	12.00	
Bean pork	14.50	
Brisket pork	19.50	
Plate beef	21.00	
Extra plate beef	21.50	

SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings	8	
Special lean pork trimmings 85%	16 1/2	
Extra lean pork trimmings 95%	17 1/2	
Pork cheek meat (trimmed)	12	@12 1/2
Pork hearts	8	
Pork livers	7	
Native boneless bull meat (heavy)	16	@16 1/2
Boneless chuck	14 1/2	
Shank meat	13 1/2	@13 1/2
Beef trimmings	9	
Beef cheeks (trimmed)	12 1/2	
Dressed canners, 350 lbs. and up	10 1/2	
Dressed canner cows, 400-450 lbs.	11 1/2	
Dr. bologna bulls, 600 lbs. and up	12 1/2	
Pork tongues, canner trim, fresh	9 1/2	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton	25	
Country style sausage, fresh in link	20 1/2	
Country style sausage, fresh in bulk	18 1/2	
Country style sausage, smoked	24 1/2	
Frankfurters, in sheep casings	25	
Frankfurters, in hog casings	23 1/2	
Skinless frankfurters	23	
Bologna in beef bungs, choice	19	
Bologna in beef middles, choice	19 1/2	
Liver sausage in beef rounds	16	
Liver sausage in hog bungs	18	
Smoked liver sausage in hog bungs	22 1/2	
Head cheese	16	
New England luncheon specialty	23 1/2	
Minced luncheon specialty, choice	20 1/2	
Tongue & blood	18 1/2	
Blood sausage	22	
Souse	16 1/2	
Polish sausage	24	

DRY SAUSAGE

Cervelat, choice, in hog bungs	39	
Thuringer	23	
Farmer	31	
Holsteiner	31	
B. C. salami, choice	36	
Milano, salami, choice in hog bungs	34 1/2	
B. C. salami, new condition	23	
Frisses, choice, in hog middles	34 1/2	
Genoa style salami, choice	42	
Pepperoni	34	
Mortadella, new conditions	21 1/2	
Capicola	45 1/2	
Italian style hams	35	
Virginia hams	42	

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'ase. stock)	
In 400-lb. bbls., delivered	\$8.75
Saltwater, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	8.00
Small crystals	9.00
Medium crystals	9.25
Large crystals	10.00
Pure rid. gran. nitrate of soda	2.90
Pure rid. powdered nitrate of soda	5.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.20
Standard gran., f.o.b. refiners (2%)	4.65
Packers' curing sugar, 250 lb. bags	4.85
f.o.b. Reserve, La., less 2% (cotton)	3.92
Dextrose, in car lots, per cwt.	3.87
In paper bags	

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack	16	
Domestic rounds, 140 pack	24	
Export rounds, wide	21	
Export rounds, medium	21	
Export rounds, narrow	25	
No. 1 weasands	35	
No. 2 weasands	34	
No. 1 bungs	15	
No. 2 bungs	38	
Middles, regular	45	
Middles, select, wide, 2@2 1/2 in.	50	
Middles, select, extra, 2 1/2 in. & up	75	
Dried bladders		
12-15 in. wide, fat	35	
10-12 in. wide, fat	35	
8-10 in. wide, fat	35	
6-8 in. wide, fat	25	
Pork casings:		
Narrow, special, per 100 yds.	1.85	
Narrow, regular, per 100 yds.	1.50	
Medium, regular	1.10	
English, medium	.85	
Wide, per 100 yds.	.60	
Extra wide, per 100 yds.	.50	
Export bungs	.12	
Large prime bungs	.07	
Medium prime bungs	.07	
Small prime bungs	.05	
Middles, per set	.14	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	30 1/2	34 1/2
Resifted	32 1/2	36
Chili pepper	27	26
Powder	26	27
Cloves Amboyana	27 1/2	32 1/2
Zanzibar	20	22
Ginger, Jamaica	16	21
African	10 1/2	13 1/2
Mace, Fancy Banda	58	66
East India	53	59
East & West India Blend	56	64
Mustard flour, fancy	14	21
No. 1	21	21
Nutmeg, fancy Banda	21	24
East India	17	21 1/2
East & West India Blend	16 1/2	19 1/2
Paprika, Spanish	46	46 1/2
Fancy Hungarian	44	44 1/2
No. 1 Hungarian	44	44
Pepper, Cayenne	35	35
Red No. 1	28	28
Black Malabar	9 1/2	18 1/2
Black Lampung	7	8 1/2
Pepper, white Singapore	10 1/2	14 1/2
Muntok	11	14 1/2
Packers	12	12 1/2

SEEDS AND HERBS

	Whole	Ground
Caraway seed	50	70
Celery seed, French	60	72
Cominos seed	21	26
Coriander Morocco bleached	12	
Coriander Morocco natural No. 1	10	12 1/2
Mustard seed, fancy yellow	24	
American	17	
Marjoram French	63	74
Oregano	12	16
Sage, Dalmation No. 1	1.20	1.50

(Continued on page 28.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

Choice, native, heavy.....	22	@23 1/2
Choice, native, light.....	21	@23 1/2
Native, common to fair.....	19	@20

Western Dressed Beef

Native steers, 600-800 lbs.....	18	@19
Native choice yearlings, 440-600 lbs.....	17	@18
Good to choice heifers.....	16	@17
Good to choice cows.....	14	@15
Common to fair cows.....	13	@14
Fresh bologna bulls.....	13	@14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @24	22 @24
No. 2 ribs.....	20 @21	21 @22
No. 3 ribs.....	19 @20	19 @20
No. 1 loins.....	32 @36	36 @40
No. 2 loins.....	26 @32	30 @35
No. 3 loins.....	20 @24	25 @29
No. 1 hinds and ribs.....	20 @21	21 @24
No. 2 hinds and ribs.....	18 @19	19 @21
No. 1 rounds.....	17	@17
No. 2 rounds.....	16	@16
No. 3 rounds.....	15	@15
No. 1 chucks.....	15	@15
No. 2 chucks.....	14	@14
No. 3 chucks.....	13	@13
City dressed bologna.....	13 1/2 @14 1/2	
Rolls, reg. 4@8 lbs. av.....	18	@20
Rolls, reg. 6@8 lbs. av.....	23	@25
Tenderloins, 4@6 lbs. av.....	50	@60
Tenderloins, 8@6 lbs. av.....	50	@60
Shoulder chubs.....	16	@18

DRESSED VEAL

Good.....	20
Medium.....	18
Common.....	16

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	20	@21
Genuine spring lambs, good to medium.....	19	@20
Genuine spring lambs, medium.....	17 1/2	@19
Sheep, good.....	0	@11
Sheep, medium.....	7	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$12.00 @12.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	13.25 @13.50

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs.....	16 1/2 @17
Shoulders, Western, 10@12 lbs. av.....	13 1/2 @14 1/2
Butts, regular, Western.....	16 1/2 @17
Hams, Western, fresh, 10@12 lbs. av.....	19 @20
Picnics, Western, fresh, 6@8 lbs.....	12 1/2 @13 1/2
Pork trimmings, extra lean.....	19 @20
Pork trimmings, regular, 50% lean.....	10 @11
Spareribs.....	13 @13 1/2

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	40
Cooked hams, choice, skinless, fattened.....	42

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	23
Regular hams, 10@12 lbs. av.....	23
Regular hams, 12@14 lbs. av.....	22
Skinned hams, 10@12 lbs. av.....	24
Skinned hams, 12@14 lbs. av.....	24
Skinned hams, 16@18 lbs. av.....	23
Skinned hams, 18@20 lbs. av.....	22
Picnics, 4@6 lbs. av.....	16
Picnics, 6@8 lbs. av.....	16
Racon, boneless, Western.....	23
Racon, boneless, city.....	22
Beef tongue, light.....	23
Beef tongue, heavy.....	24

FANCY MEATS

Fresh steer tongues, untrimmed.....	17c a pound
Fresh steer tongues, l. c. trimmed.....	30c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	11c a pound
Mutton kidneys.....	11c a pound
Livers, beef.....	23c a pound
Oxtails.....	15c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.25 per cwt.
Breast Fat.....	1.75 per cwt.
Edible Suet.....	2.50 per cwt.
Inedible Suet.....	2.25 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 on
Prime No. 1 veals.....	22	3.10	3.40	3.45	3.75
Prime No. 2 veals.....	20	2.80	3.10	3.15	3.35
Buttermilk No. 1.....	1.17	2.60	2.90	2.95	...
Buttermilk No. 2.....	1.16	2.45	2.75	2.80	...
Branded gruby.....	1.13	1.75	2.05	2.10	2.15
Number 3.....	1.13	1.75	2.05	2.10	2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on March 5, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$17.50 @19.50		\$18.50 @20.00	
500-600 lbs. ¹	17.50 @19.50		18.50 @20.00	\$19.00 @21.00
600-700 lbs. ²	18.50 @20.50	\$18.50 @20.00	18.50 @20.00	19.00 @21.00
700-800 lbs. ²	18.50 @20.50	18.50 @20.00	18.50 @20.00	
STEER, Good:				
400-500 lbs. ¹	15.50 @17.50		16.50 @18.00	17.00 @19.00
500-600 lbs. ¹	15.50 @17.50		16.50 @18.00	17.00 @19.00
600-700 lbs. ²	16.00 @18.50	16.50 @18.50	16.50 @18.00	17.00 @19.00
700-800 lbs. ²	16.00 @18.50	16.50 @18.50	16.50 @18.00	
STEER, Commercial:				
400-500 lbs. ¹	14.50 @15.50		15.00 @16.50	15.50 @17.00
600-700 lbs. ²	14.50 @16.00	15.00 @16.50	15.50 @16.50	15.50 @17.00
STEER, Utility:				
400-600 lbs. ¹	14.00 @14.50		14.00 @15.00	
COW (All weights):				
Commercial.....	13.50 @14.50	14.00 @15.00	14.00 @15.00	
Utility.....	12.00 @13.50	13.00 @14.00	13.00 @14.00	13.50 @14.50
Cutter.....	11.50 @12.00	12.50 @13.00	12.00 @13.00	13.00 @13.50
Canner.....	10.75 @11.50			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	18.00 @19.00	18.50 @20.00	17.00 @19.00	19.00 @20.00
130-170 lbs.....			18.00 @20.00	
VEAL, Good:				
50-80 lbs.....	15.00 @17.00	15.50 @17.50	14.00 @16.00	17.00 @18.00
80-130 lbs.....	16.00 @18.00	16.50 @18.50	16.00 @17.00	18.00 @19.00
130-170 lbs.....			17.00 @18.00	
VEAL, Commercial:				
50-80 lbs.....	14.00 @15.00	14.00 @15.50	13.00 @14.50	16.00 @17.00
80-130 lbs.....	15.00 @16.00	15.00 @16.50	14.00 @16.00	16.00 @17.00
130-170 lbs.....			15.00 @16.00	
VEAL, Utility:				
All weights.....	12.00 @14.00	13.00 @15.00	12.00 @14.00	15.00 @16.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	17.00 @18.00	18.50 @19.50	18.00 @18.50	
40-45 lbs.....	17.00 @18.00	17.50 @18.50	17.00 @18.00	17.50 @18.50
45-50 lbs.....	16.00 @17.00	17.00 @18.00	16.50 @17.50	17.00 @18.00
50-60 lbs.....	15.00 @16.00	16.00 @17.00	15.00 @16.50	16.00 @17.00
LAMB, Good:				
30-40 lbs.....	16.00 @17.00	17.50 @18.50	17.00 @18.00	17.00 @17.50
40-45 lbs.....	16.00 @17.00	16.50 @17.50	16.00 @17.00	17.00 @18.00
45-50 lbs.....	15.00 @16.00	16.00 @17.00	15.50 @16.50	16.50 @17.00
50-60 lbs.....	14.00 @15.00	15.00 @16.00	14.00 @15.50	16.00 @16.50
LAMB, Commercial:				
All weights.....	15.00 @16.00	15.50 @16.50	15.00 @16.50	16.00 @16.50
LAMB, Utility:				
All weights.....	14.00 @15.00	14.50 @16.00	14.00 @15.00	14.50 @16.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.00 @10.00	10.00 @11.00	10.00 @11.00	
Commercial.....	8.00 @9.00	9.00 @10.00	9.00 @10.00	
Utility.....	7.00 @8.00	8.00 @9.00	8.00 @9.00	
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	15.50 @16.50	16.50 @17.00	16.00 @16.50	16.50 @17.50
10-12 lbs.....	15.50 @16.00	16.50 @17.50	16.00 @16.50	16.00 @17.00
12-15 lbs.....	15.00 @15.50	15.50 @16.50	15.00 @15.50	15.50 @16.50
16-22 lbs.....	14.00 @15.00	14.50 @15.50		13.50 @15.00
SHOULDERS, Skinned N. Y. style:				
8-12 lbs.....	12.50 @13.00		13.50 @14.00	
BUTTS, Boston style:				
4-8 lbs.....	14.50 @15.50		16.00 @17.00	16.00 @17.00
SPARE RIBS:				
Half sheets.....	11.50 @12.00			
TRIMMINGS:				
Regular.....	8.00 @8.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, calf, lamb, and mutton prices apply to straight and calculated carcass bases.

1940 WOOL PRODUCTION

Production of wool in the United States during 1940, both shorn and pulled, totaled 449,763,000 lbs. and was the largest on record, according to a report of the Agricultural Marketing Service. Of this total, 387,763,000 lbs. was shorn wool and 62,000,000 lbs. pulled wool. In 1939, shorn wool production was 377,397,000 lbs. and 64,500,000 lbs. of wool was pulled. The ten-year averages (1929-38) were 361,528,-

000 lbs. of shorn wool and 63,720,000 lbs. of pulled wool.

The number of sheep shorn in 1940 was 48,479,000 compared with 47,394,000 in 1939, and 45,496,000 for the ten-year average. The average quantity of wool shorn per sheep in 1940 was 8.00 lbs. compared with 7.96 lbs. in 1939 and 7.94 lbs. as the 10-year average.

Watch Classified page for bargains.

Outside Developments Bring Firmer Tallow, Grease Tone

Consumers unable to obtain large supplies at last week's levels at New York; shipping situation on imported oils is important factor—Steadiness also attributed to lard stability and domestic oil strength.

TALLOW.—The tallow market at New York was quieter this week, but the position of the market appeared stronger. Consumers were willing buyers at the 5c level, but were unable to secure much tallow at the last sales figure, as dealers in the New York market were paying and bidding equal to 5½c for extra and securing only moderate amounts at the higher levels. With the shipping situation growing more serious on imported oils, shipment offers of coconut and palm oil withdrawn and prices for imported oils on the upgrade, expectations in the tallow market were that consumers would pay 5½c for tallow before the week was out. Strength in domestic oil prices and steadiness in lard made for firmness in ideas on the part of tallow producers. Reports indicated that already the shipping situation was interfering with deliveries of foreign oils, and that this situation during the next few months might readily grow worse.

At New York, edible tallow was quoted 5½@5½c; extra, 5@5½c, and special, 4½@5c.

It was a sellers' market in tallow at Chicago this week. Producers were offering very lightly, particularly on good quality material, and by Thursday the market had advanced generally about ¼ to ½c over prices of the previous week, with an improved demand from scattered buyers. At first of week, buyers found difficulty in locating offerings at their ideas, and trade was light. On Tuesday, prime was salable at 5c, Chicago and Cincinnati, with larger producers asking ¼c higher. Couple of tanks of special sold at 4½c, Chicago, ½c up. Additional firmness developed in the market at midweek: couple of tanks of fancy tallow sold at 5½c, Chicago, and special at 4½c, Chicago. On Thursday, several tanks of prime sold for late March at 5½c, Chicago. Thursday's quotations were:

Edible tallow.....	5½
Fancy tallow.....	5½
Prime packers.....	5½
Special tallow.....	4½
No. 1 tallow.....	4½

STEARINE.—Demand for stearine at New York was dull, and prices eased ¼c to 5½c for oleo. Undertone was steady.

OLEO OIL.—The market was quiet, steady and unchanged at New York. Extra was quoted at 7½@7½c; prime, 6½@7c, and lower grades, 6½@6½c.

At Chicago, the market was steady

but quiet. Extra oil was quoted at 7c.

GREASE OIL.—Demand was slow at New York, with the market quotably unchanged. No. 1 was quoted at 8½c; No. 2, 8c; extra No. 1, 8½c; winter strained, 8½c; prime burning, 9½c, and prime inedible, 9½c.

Grease oil quotations at Chicago were as follows: No. 1, 7½c; No. 2, 7½c; extra, 8c; extra No. 1, 7½c; extra winter strained, 8½c; special No. 1, 7½c; prime burning, 8½c; and prime inedible, 8½c. Acidless tallow oil was quoted in the Chicago market at 7½c.

NEATSFOOT OIL.—Demand was routine and the market steady at New York. Cold test was quoted at 15½c; extra, 8½c; extra No. 1, 8½c; prime, 9c, and pure, 10½c.

Neatsfoot oil quotations at Chicago were: Cold test, 14½c, extra, 8c; No. 1, 7½c; prime, 8½c, and pure was quoted at 10½c.

GREASES.—The market for greases at New York was moderately active and firm, yellow and house trading at 4½c to soapers, while other trades were reported to have paid 4½c, an advance of ½c over the previous levels. Buyers were bidding 4½c rather freely, it was said, but getting very little, as tallow was displaying additional strength, and imported oils were firmer, with shipment offerings of the latter withdrawn.

At New York, choice white was quoted at 4½@5c; yellow and house, 4½@4½c, and brown, 4½@4½c.

The Chicago grease market was very firm this week on limited offerings, advancing gradually until by Thursday most prices stood about ½c above those of the preceding week. At no time, however, did a large volume of trading develop in greases; offerings were slow in coming out and buyers could not reconcile themselves to those put forth. Two tanks of white grease sold Tuesday at 4½c, Chicago, with some asking 5c, and good yellow grease was firm at 4½c. White grease sold at midweek at 5c, Chicago, and a tank of yellow grease at 4½c. White grease sales at the 5c level were repeated on Thursday, and a tank of brown sold at 4½c, Chicago. Quotations on Thursday were:

Choice white grease.....	5
A-white grease.....	4½
B-white grease.....	4½
Yellow grease, 10-15 f.f.a.....	4½@4½
Yellow grease, 16-20 f.f.a.....	4½@4½
Brown grease.....	4½

LIVER PRODUCTS

In Volume 3 of THE NATIONAL PROVISIONER'S packers' encyclopedia, "Sausage and Meat Specialties," tested and proved formulas for the manufacture of liver products are presented.

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)
March 6, 1941

By-products market was essentially firm this week, with activity very limited and many quotations nominal. The resilience of the market during the past week is interpreted by some as indicative that minor price advances will be next development.

Blood

Dried blood last sold at \$2.80; now nominally quoted as shown.

	Unit
	Ammonia
Unground.....	\$2.80@2.80

Digester Feed Tankage Materials

Digester feed tankage steady; the 11 to 12 per cent a little firmer than last week, but all items inactive.

Unground, 11 to 12% ammonia.....	\$2.75@2.85
Unground, 6 to 10% choice quality.....	3.15@3.25
Liquid stick.....	1.35@1.50

Packingshouse Feeds

Packingshouse feeds firm at previous quotations. A little increased interest reported.

	Carlots,
	Per ton
60% digester tankage.....	\$47.50
50% meat and bone scraps.....	42.50
Blood-meal.....	55.00
Special steam bone-meal.....	50.00

Bone Meals (Fertilizer Grades)

No changes in this market.

	Per ton
Steam, ground, 3 & 50.....	\$35.00
Steam, ground, 2 & 26.....	32.50

Fertilizer Materials

Slight movement of fertilizer materials at around last week's levels.

	Per ton
High grade tankage, ground	
10@11% ammonia.....	2.25 & 10c
Bone tankage, unground, per ton	20.00@22.50
Hoof meal.....	2.65@ 2.75

Dry Rendered Tankage

Cracklings remain firm at previous quotations.

	Per ton
Hard pressed and expeller unground,	
up to 48% protein (low test).....	\$57½@ 60
above 48% protein (high test).....	57½
Soft pressed pork, ac. grease and	
quality, ton.....	35.00
Soft pressed, beef, ac. grease and	
quality, ton.....	32.50@35.00

Gelatin and Glue Stocks

This market continues quiet and firm.

	Per ton
Calf trimmings.....	\$29.00@32.50
Sinews, plizles.....	20.00@22.00
Cattle jaws, skulls and knuckles.....	32.50@35.00
Hide trimmings.....	18.00@20.00
Pig skin scraps and trim, per lb.....	5¢@6c

Bones and Hoofs

No changes reported in bones and hoofs.

	Per ton
Round shins, heavy.....	\$50.00@52.50
light.....	47.50@50.00
Flat shins, heavy.....	45.00@47.50
light.....	40.00
Blades, buttocks, shoulders & thighs.....	40.00@42.50
Hoofs, white.....	55.00
Hoofs, house run, unassorted.....	29.00@30.00
Junk bones.....	28.00@29.00

Animal Hair

Unchanged situation in animal hair.

Winter coil dried, per ton.....	\$50.00@52.50
Summer coil dried, per ton.....	25.00@30.00
Winter processed, black, lb.....	7½c @ 8½c
Winter processed, gray, lb.....	7c @ 7½c
Summer processed, gray, lb.....	3c @ 3½c
Cattle switches.....	3¼c @ 4c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	2.55
Unground fish scrap, dried, 11% ammonia, 15% B. P. L., f.o.b. fish factories.....	nominal
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
March shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.35 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.35 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4% and 50%, in bags, per ton, c.i.f.....	32.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

Dry Rendered Tankage

50/55% protein, unground.....	50c
60% protein, unground.....	50c

EASTERN FERTILIZER MARKETS

New York, March 5, 1941

The markets were quiet during the past week and very little trading was reported. Blood sold here at \$2.50, f.o.b. New York, and the market is about cleaned up. Cracklings were firm at 50c and sellers in a good position.

Fish meal and bone meal were in good demand, with offerings scarce. Tankage was quiet and local material was offered at about \$2.35 and 10c, f.o.b. shipping points. The fertilizer shipping season is under way and manufacturers are moving out mixed fertilizer.

TALLOW FUTURE TRADING

N. Y. Closing Prices

Monday, Mar. 3.—Mar. 5.00@5.20; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; no sales.

Tuesday, Mar. 4.—Mar. 5.00@5.20; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; no sales.

Wednesday, Mar. 5.—Mar. 4.95 b; May 5.20@5.40; June 5.35@5.50; July 5.40@5.60; sales 10 lots.

Thursday, Mar. 6.—Mar. 5.25 b; May 5.30 b@5.50 ax; June 5.40 b@5.60 ax; July 5.50 b@5.70 ax; no sales.

Friday, Mar. 7.—Mar. 5.25@5.55; May 5.40@5.70; June 5.45@5.80; July 5.55@5.90; no sales.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	5 1/2
White deodorized, in bbls., f.o.b. Chicago.....	8 @ 8 1/4
Yellow, deodorized.....	8 @ 8 1/4
Soap stock, 50% f.f., f.o.b. Chicago, points.....	1 1/4 @ 1 1/4
Soybean oil, f.o.b. mills, in tanks.....	5 1/4
Corn oil, in tanks, f.o.b. mills.....	6 @ 6 1/4
Coconut oil, sellers tanks, f.o.b. coast.....	3 1/2
Refined coconut, bbls., f.o.b. Chicago.....	8% @ 9

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	14 1/2
White animal fat.....	12
Water churned pastry.....	12 1/2
Milk churned pastry.....	13 1/2
White "ant" type.....	8 1/2
Vegetable type.....	8

Cotton Oil Strong as Oil Importing Difficulties Grow

Market gains in face of lard weakness and other uncertainties—Better chance for domestic fats seen as shipment offerings of coconut and palm oil are withdrawn—Export of some fats and oils restricted by licensing.

DAILY turnover in cottonseed oil futures at New York was rather modest this week, but the market displayed independent strength as a result of growing apprehension over the scarcity of freight space, which is interfering with imports of coconut, palm and other foreign oils. Prices moved up modestly in face of a lagging lard market, apprehension over the Balkan situation and uncertainty over the government farm program.

Strength was due to light hedging pressure and firmness in all kinds of oils. While consumer demand was moderate, there was some increase in foreign inquiries for oils. At the same time refiners said domestic distribution was going ahead against old orders. Futures moved into new high ground for the current recovery and were near the season's best levels. The Oct. delivery made a new season's high.

Importers have withdrawn offerings of coconut and palm oil to the U.S. because of inability to obtain freight space. There were reports that Britain has taken ships out of trade lines which bring palm oil to this country. The possibility that users of these oils may be forced into the market for domestic fats and oils had much to do in shaping sentiment in the cotton oil.

At midweek the President issued a proclamation placing coconut oil, copra, fatty acids from vegetable oils, glycerine, palm kernel oil and palm oil under export license. While some construed this as a move against Japanese and Russian buying, others felt that the action might have been taken to protect domestic supplies.

The fact that lard supplies continued to pile up was somewhat discouraging, in that lard further widened their discount under oil futures, but there was a distinct tendency to look for independent action in the cotton oil market.

COCONUT OIL.—The market was strong but quiet owing to scarcity of offerings. New York tanks were quoted at 3 1/4c nominal, and on the Pacific coast at 3 1/2c. Shipment offerings of this oil were withdrawn during the week owing to scarcity of freight space.

CORN OIL.—Sales were reported at 6 1/2c Chicago, and the market was barely steady owing to limited demand.

SOYBEAN OIL.—Moderate business passed at 5 1/4c in tanks Decatur basis, and that price was freely bid. Sellers were asking 5 3/4@5 1/2c.

PALM OIL.—Offerings were scarce and the market firmer. Shipment offerings of palm oils were withdrawn owing to the shipping situation. Sales of palm oil were reported in the New York market at 5 1/4c in tanks, duty paid. Nigre spot in tanks at New York was quoted at 3c; shipment, 2 1/2c; bulk, 2c nominal; Sumatra spot in tanks, 3 3/8c, and shipment bulk, 2c nominal.

OLIVE OIL FOOTS.—The market was quiet and steady on a basis of 10 1/2c New York.

PEANUT OIL.—Southeast crude buyers were bidding 5 1/4c for peanut oil at midweek without getting much.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 5 1/4c paid and bid; Texas, 5 1/2@5 1/4c bid at common points; Dallas, 5 1/2c nominal.

Futures market transactions for the week at New York were:

FRIDAY, FEBRUARY 23, 1941

	Sales	High	Low	Range	—Closing—
March	15	6.52	6.48		Bid 6.47, Asked 6.49
April		6.50 nom
May	15	6.62	6.58		6.59 sale
June		6.64 nom
July	28	6.74	6.65		6.69 bid, 6.71 ask
August		6.73 nom
September ..	28	6.70	6.72		6.76 bid, 6.77 ask
October	12	6.80	6.73		6.79 bid, 6.80 ask

Sales 98 contracts.

SATURDAY, MARCH 1, 1941

March		6.48 bid, 6.55 ask
April		6.53 nom
May	11	6.60	6.57		6.60 bid, 6.63 ask
June		6.65 nom
July	9	6.71	6.67		6.71 bid, 6.73 ask
August		6.74 nom
September ..	4	6.77	6.76		6.78 bid, 6.80 ask
October	2	6.80	6.78		6.80 sale

Sales 26 contracts.

MONDAY, MARCH 3, 1941

March	2	6.42	6.42		6.38 bid, 6.42 ask
April		6.43 nom
May	26	6.60	6.50		6.50 trad, 6.55 nom
June		6.61 nom
July	32	6.71	6.61		6.60 bid, 6.65 ask
August		6.65 nom
September ..	17	6.75	6.70		6.65 bid, 6.75 ask
October	18	6.74	6.66		6.68 bid, 6.75 ask

Sales 95 contracts.

TUESDAY, MARCH 4, 1941

March		6.49 bid, 6.55 ask
April		6.54 nom
May	4	6.59	6.58		6.58 sale
June		6.63 nom
July	16	6.70	6.62		6.69 bid, 6.71 ask
August		6.72 nom
September ..	11	6.75	6.68		6.75 bid, 6.78 ask
October	7	6.75	6.70		6.76 bid, 6.78 ask

Sales 38 contracts.

WEDNESDAY, MARCH 5, 1941

March	4	6.60	6.50		6.53 bid, 6.65 ask
April		6.63 nom
May	42	6.70	6.57		6.68 bid, 6.74 ask
June		6.74 nom
July	85	6.82	6.72		6.80 bid, 6.85 ask
August		6.83 nom
September ..	73	6.88	6.75		6.86 bid, 6.97 ask
October	32	6.88	6.75		6.86 bid, 6.88 ask

Sales 236 contracts.

THURSDAY, MARCH 6, 1941

March	6	6.68	6.65		6.67 bid, 6.76 ask
May	74	6.77	6.64		6.76 bid, 6.89 ask
July	85	6.90	6.76		6.89 bid, 6.96 ask
September ..	87	6.96	6.83		6.96 bid, 7.07 ask
October	46	6.95	6.81		6.96 bid, 7.07 ask

(See page 34 for later markets.)

Need a good man? See page 49.

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For every trade or industry or business that uses motor trucks, ranging from fleet delivery units up to Heavy Duty models of 14,000 pounds gross-weight rating, there is a 1941 Chevrolet truck designed to fulfill your requirements.

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CHEVROLET MOTOR DIVISION, General Motors Sales Corporation
DETROIT, MICHIGAN

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HIDES AND SKINS

Light trade in packer hides with heavy stock held $\frac{1}{2}$ c higher and 1c advance asked on extreme light stock—Few heavy cows sell $\frac{1}{4}$ c up—Picked point native steers $\frac{1}{2}$ c up.

Chicago

PACKER HIDES.—The packer hide market so far this week has been characterized by strong asking prices and a very limited trade. While some trading is apparently in the making and may transpire before the end of the week, actual reported sales so far amount to about 5,000 hides. Couple cars St. Paul native steers sold at $\frac{1}{2}$ c advance, coming from a lightly grubby point, while the balance of the movement consisted of heavy native cows at $\frac{1}{4}$ c advance.

Hide futures have been fairly firm throughout most of the week and are currently 28@30 points over last Friday's close. The good movement in the spot market during the past three weeks has left packers in a very comfortable position and they have been asking $\frac{1}{2}$ c up on native and branded steers, and a cent up on branded cows, with some very light descriptions held higher.

Contracts were awarded this week by the War Department for a total of 1,017,000 pairs of shoes, with top price

of \$3.3815 per pair, although information on the awards appears to have leaked out late previous week. As the awards were distributed among a number of manufacturers, this may stimulate a little more leather buying.

Two packers sold a total of 1,800 Feb.-Mar. St. Paul native steers, from a lightly grubby point, at 13c, or $\frac{1}{2}$ c up, and this figure is asked. Bid of 14c was declined for extreme light native steers, asking 15c.

Butt branded steers are held at 13c, or $\frac{1}{2}$ c over last week's nominal figure. Colorados last sold at 12c previous week and 12 $\frac{1}{2}$ c is asked. Packers are asking 13c for heavy Texas steers, with 12 $\frac{1}{2}$ c last paid; light Texas steers are limited and quoted 11 $\frac{1}{2}$ @12c nom.; extreme light Texas steers are held at 14c.

Two packers moved a total of 2,600 Feb.-Mar. heavy native cows at 12c, or $\frac{1}{4}$ c up. Northern point light native cows sold late last week in a limited way at 13c, or another $\frac{1}{4}$ c up, and this figure is said to be obtainable now for Chgo. take-off on trader bids, with 13 $\frac{1}{2}$ c asked; River point light cows last sold at 13 $\frac{1}{4}$ c, but 13 $\frac{1}{2}$ c is reported obtainable now and packers ask 14c. Holdings of branded cows are apparently light and these are generally not offered; 12c was lost paid and 13c is being asked in

some quarters according to reports.

Bid of 8 $\frac{1}{2}$ c, or $\frac{1}{2}$ c over last sale, was reported for native bulls, packers asking 9@9 $\frac{1}{2}$ c; branded bulls are quotable a cent under natives.

Withdrawals from Exchange warehouses during the month of Feb. totalled 11,365 hides, as against 44,903 for the month of Jan.; there have been no withdrawals during the first four days of March. Warehouse stocks on March 4th totalled 321,242 hides, as compared with 324,892 on Feb. 4th, and 904,637 on March 1st a year ago.

LATER: Market irregularly higher; 1,000 native steers sold at 13c; 900 all-light native steers, 12 $\frac{1}{2}$ c; 4,000 extreme light native steers 14 $\frac{1}{2}$ c; 1,000 River heavy native cows 12c and 800 St. Pauls 12 $\frac{1}{2}$ c; intimated that northern light cows sold over 13c. Packer sold total of about 5,000 over-weight kips; northern, 18c, southern 17c, up 1c.

OUTSIDE SMALL PACKER.—The market strengthened on outside small packer all-weights, with sales of stock around 47 lb. avge. reported this week at 12 $\frac{1}{2}$ c, selected, Chgo. freight basis, brands $\frac{1}{2}$ c less, and not much stock available now under 13c, although this figure is said to be not so easy to secure.

PACIFIC COAST.—A sale of 4,000 Vernon packer Feb. hides was reported late last week in the Coast market at 10 $\frac{1}{2}$ c, flat, for steers and cows, f.o.b. Los Angeles; this was later declined.

FOREIGN WET SALTED HIDES.—The South American market advanced

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NIAGARA DUO-PASS AERO CONDENSER

(Patented)

THE leading modern condenser for refrigerant gases.

Saves money by reducing consumption both of power and condenser water.

Experience shows that the Niagara patented Duo-Pass pre-cooling of refrigerant gas not only prevents formation of scale on condenser tubes, but also lowers condensing temperatures and pressures, making important power savings.

Write for proof in the form of operating records.

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fractionally late last week when a total of 10,000 Anglo and LaPlata frigorifico standard steers sold at 88 pesos, equal to 13 $\frac{1}{2}$ ¢, c.i.f. New York, as against 87 pesos or 13 $\frac{1}{2}$ ¢ paid earlier. The advance of 20 per cent in freight rates which goes into effect in April has resulted in some variation recently in figuring the c.i.f. prices. Another pack of 5,000 LaPlatas sold early this week, and 4,000 LaPlatas later, all at 90 pesos or about 13 $\frac{1}{2}$ ¢. One lot of 4,500 reject heavy steers sold at 83 pesos or 12 $\frac{1}{2}$ ¢, as against 80 pesos or 12 $\frac{1}{2}$ ¢ paid for 3,000 late last week.

COUNTRY HIDES.—Very little trading is being reported in country hides and, as is usually the case on an advancing market, offerings in general are reported rather difficult to secure in line with buyers' paying limits. A car of fairly light average untrimmed all-weights was reported at 10 $\frac{1}{2}$ ¢, flat, and this figure is usually asked for anything around 47-48 lb. avge., del'd Chgo., with the possibility that lighter stock might bring a better price. Heavy steers and cows are held at 8 $\frac{1}{2}$ ¢@9¢, flat, trimmed. Buff weights are quoted 11 $\frac{1}{2}$ ¢@12¢, trimmed, with top asked. Trimmed extremes appear rather scarce and quoted 12 $\frac{1}{2}$ ¢@13¢, selected. Bulls quoted 6¢@6 $\frac{1}{2}$ ¢ nom.; glues 8¢@8 $\frac{1}{2}$ ¢ flat; all-weight branded hides 9 $\frac{1}{2}$ ¢@10¢ flat.

CALFSKINS.—One packer at the end of last week sold three cars Feb. northern heavy calfskins at 27 $\frac{1}{2}$ ¢, or $\frac{1}{2}$ ¢ advance, and market continues firm, with

27 $\frac{1}{2}$ ¢ bid and declined and 28¢ asked for one car. Otherwise the market is sold up closely to the end of Feb., with 25¢ last paid for River point heavies and 22 $\frac{1}{2}$ ¢ for lights under 9 $\frac{1}{2}$ lb., and no offerings yet to test the market.

Bids were advanced $\frac{1}{2}$ ¢ this week on Chgo. city 8/10 lb. calfskins, with 20 $\frac{1}{2}$ ¢ now bid and 21¢ asked; bids of 23¢ have been repeatedly declined for 10/15 lb., asking 23 $\frac{1}{2}$ ¢. Straight countries are quoted around 15¢ flat. Still bidding \$1.45 for Chgo. city light calf and deacons and asking \$1.50.

KIPSKINS.—Packers moved most of their Jan. production of kipskins earlier, with 19¢ last paid for northern natives and 17¢ for northern over-weights, southern a cent less; a few Jan. over-weights are still held, also very small Jan. production of brands, which are quoted around 14¢@14 $\frac{1}{2}$ ¢ nom. Some action is awaited on Feb. kipskins.

The last actual trading in Chgo. city kipskins was at 17 $\frac{1}{2}$ ¢ in a quiet way, two weeks back; market quoted 17¢@17 $\frac{1}{2}$ ¢ nom. at present. Straight countries quotable 13¢@13 $\frac{1}{2}$ ¢ flat.

There has been a little quiet trading in Feb. regular slunks by a couple packers at steady price of 85¢, and some are held 5¢@10¢ higher.

HORSEHIDES.—Horsehides have been a little draggy and the market has been described as lacking "pep." Good city renderers, with manes and tails, are generally quoted \$6.00@6.10, selected, f.o.b. nearby sections, although some

buyers give \$6.00 as their top paying limits. Ordinary trimmed renderers quoted \$5.75@5.90, del'd Chgo.; mixed city and country lots \$5.25@5.50.

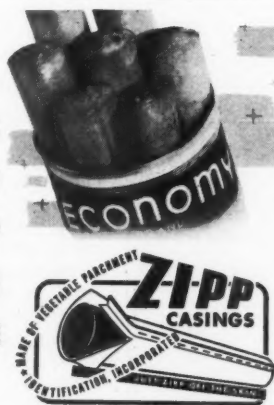
SHEEPSKINS.—Dry pelts are quoted in a nominal way 22¢@23¢ per lb., del'd Chgo., for full wools. Production of packer shearlings will continue light for the next several weeks, until the weather moderates more in the Southwest, but market appears firm on the light offerings coming out. No. 1's are about through for the present and quoted \$1.70@1.75 nom.; sales of No. 2's were reported at \$1.25, and couple lots of No. 3's at 75¢. A car of pickled skins was reported in the local market at \$5.00 per doz. for current production, although some still quote market \$4.75@5.00. An Iowa packer sold March wool pelts this week on bids, with price undisclosed, but some in the trade incline to the belief that \$3.50 per cwt. live weight basis was secured; some quote \$3.35@3.50 per cwt. Smaller packer pelts are reported moving at \$2.50@2.75 per piece, by quality and section.

New York

PACKER HIDES.—The New York packers are pretty well out of Feb. production of native steers, with 13¢ last paid, but still hold their Feb. production of butt brands and Colorados, awaiting some action to define western market.

CALFSKINS.—There has been a little quiet trading by collectors in calfskins and, while details have not been dis-

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The Stange test kitchen, laboratories and personnel are at your service to develop new seasoning blends for new products, improved flavor for the old reliables. We invite you to make use of our facilities.

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closed, steady prices are said to have been obtained. The market is quoted around \$1.40 on collectors' 4-5's, \$1.70 for 5-7's, \$2.55@2.60 for 7-9's and \$3.65@3.75 for 9-12's. No trading apparent by packers, with 5-7's quoted around \$2.10@2.15, 7-9's held at \$3.00 and 9-12's at \$4.10.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Mar. 3.—Mar. 13.43@13.46; June 13.23@13.27; Sept. 13.23@13.24; Dec. 13.25 n; Mar. (1942) 13.25 n; 109 lots; 9@12 lower.

Tuesday, Mar. 4.—Mar. 13.49; June 13.30; Sept. 13.30; Dec. 13.30 n; Mar. (1942) 13.30 n; 39 lots; 5@7 higher.

Wednesday, Mar. 5.—Mar. 13.57@13.60; June 13.41; Sept. 13.37@13.43; Dec. 13.37 n; Mar. (1942) 13.37 n; 60 lots; 7 to 11 higher.

Thursday, Mar. 6.—Mar. 13.58@13.60; June 13.55; Sept. 13.55@13.59; Dec. 13.55 n; Mar. (1942) 13.55 n; 105 lots; 1@18 higher.

Friday, Mar. 7.—Mar. 13.70@13.75; June 13.77; Sept. 13.78@13.79; Dec. (1941) 13.75n; 167 lots; 12@23 higher.

ENCLOSED FAN-COOLED MOTORS

A new line of Century totally-enclosed fan-cooled motors is said to possess definite improvements, both in appearance and internal design. The machines are more modern, with smoother, more symmetrical surface, and are finished in machine gray to blend with other manufacturers' equipment.

The motors provide necessary protection where the air is foggy with metal cutting solutions, or where there are abnormal quantities of metallic, abrasive and other dusts in the atmosphere which would ordinarily injure or clog the windings of a general-purpose open motor. A generous quantity of cooling air is forced through the large air passages by the non-sparking fan, resulting in a cooler motor with cleaner air passages.

ST. LOUIS HOGS IN FEBRUARY

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for February, 1941, with comparisons, reported by H. L. Sparks & Co. were as follows:

	Feb. 1941	Feb. 1940
Total receipts	229,778	243,896
Average weight, lbs.	231	241
Top prices:		
Highest	\$8.29	\$5.75
Lowest	7.80	5.35
Average cost	7.65	5.19

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to March 5, 1941: To the United Kingdom, 50,580 quarters, to the Continent, none. Last week to United Kingdom 46,277 quarters.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard was firmer the latter part of the week on larger speculative demand, strength in oils and reports that Japan is after a few hundred tons. Packers were persistent sellers. It is rumored Sweden may resell some lard here, apparently unable to get navicerts.

Cottonseed Oil

Cotton oil was active and strong, with July, September and October at new season's highs; September and October crossed the 7c mark with general buying strength in all actual oils and new demand absorbed freely on realizing and larger hedging. Southeast and Valley crude, 5¢@5½¢ lb.; Texas 5½¢ lb.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Mar. 6.72@6.79; May 6.81@6.80s; July 6.70@6.71s; Sept. 6.94s; Oct. 7.01@7.02; 344 sales; closing steady.

Tallow

New York extra tallow, 5½¢ lb.

Stearine

Stearine was quoted 5½¢ lb.

Friday's Lard Markets

New York, March 6, 1941.—Prices are for export. Lard, prime western, 6.60@6.65c; middle western, 6.50@6.55c; city, 6¼@6½c; refined continent, 7@7½c; South American, 7½@7¾c; Brazil kegs, 7¼@7½c; shortening, 8½c.

Watch The Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at ¼¢ under the market costs the seller \$37.50; at ¼¢ under he loses \$75.00; at ½¢ under he loses \$150.00; at 1¢ under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Mar. 7, 1941 with comparisons:

	PACKER HIDES		Cor. week, 1940
	Week ended Mar. 7	Prev. week	
Hvy. nat. str.	@13	@12½	@13
Hvy. Tex. str.	12½@13	@12½	@12½
Hvy. butt brnd'd12½@13	@12½	@12½
stra.	12½@13	@12	12½@12½
Hvy. Col. str.	12 @12½	@12	
Ex-light Tex.13½@14	13 @13½	@12½
Brnd'd cows12 @13	@12b	@12½
Hvy. nat. cows12 @12	@11½b	@12½
Lt. nat. cows14 @14	12½@13½	@13
Nat. bulls8½@9	8½@8½	@9½
Brnd'd bulls	7¼@8	7¼@7¼	@8½
Calfskins22½@27½	22½@27	23½@26½
Kips, nat.@19	@19	@19
Kips, ov-wt.@17	@17	@18
Kips, brnd'd	14 @14½	14 @14½	@16
Slunks, reg.75 @80n	75 @80n	@100n
Slunks, hrls.@55	@55	@60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	12½@13	11½@12½	11½@12½
Branded12 @12½	11½@11½	11½@11½
Nat. bulls	7½@8	7½@8	8 @8½
Brnd'd bulls	7 @7½	7 @7½	7 @7½
Calfskins20½@23½	20 @23	20 @23
Kips17 @17½n	17 @17½	@17½
Slunks, reg.75 @80n	75 @80n	@700n
Slunks, hrls.@50n	@50n	@50n

COUNTRY HIDES

Hvy. steers	8½@9	8½@8½	9¼@9¼
Hvy. cows	8½@9	8½@8½	9¼@9¼
Buffs11½@12	11½@11½	11 @11½
Extremes12½@13	@12½	13 @13½
Bulls6 @6½	@6	7 @7¼
Calfskins@15	@15	15½@16
Kipskins13 @13½	13 @13½	14½@15
Horsehides	5.25@6.10	5.25@6.10	4.50@5.30

SHEEPSKINS

Pkr. shearings	1.70@1.75n	1.65@1.70	@1.35
Dry pelts22 @23n	22 @23n	15½@16

CHICAGO COTTON OIL

Closing Prices

Monday, Mar. 3.—Mar. 6.35; May 6.45; July 6.55; Sept. 6.60; Oct. 6.63; all ax; cash 6.25 b.

Tuesday, Mar. 4.—Mar. 6.45; May 6.55; July 6.65; Sept. 6.70; Oct. 6.73; all b; cash 6.35 b.

Wednesday, Mar. 5.—Mar. 6.55; May 6.65; July 6.75; Sept. 6.81; Oct. 6.83; all b; cash 6.45 b-6.60 ax.

Thursday, Mar. 6.—Mar. 6.61; May 6.70; July 6.83; Sept. 6.90; Oct. 6.90; all b; cash 6.50 b@6.65 ax.

Friday, Mar. 7.—Mar. 6.67; May 6.76; July 6.88; Sept. 6.95; Oct. 6.96; all b; cash 6.60b@6.80ax.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 1, 1941, were 4,749,000 lbs.; previous week 4,593,000 lbs.; same week last year 5,448,000 lbs.; Jan. 1 to date, 45,302,000 lbs.; same period last year, 47,824,000 lbs.

Shipments of hides from Chicago for week ended March 1, 1941, were 5,264,000 lbs.; previous week 4,140,000 lbs.; same week last year 4,742,000 lbs.; Jan. 1 to date, 43,189,000 lbs.; same period last year, 41,744,000 lbs.

Ohio Sets April 15 For Enforcing Package Law

Enforcement of the Ohio law prohibiting the use of deceptive packaging and coloring for meat and meat products will become effective April 15, it has been announced by George E. Kryder, chief of the division of food and dairies, Ohio Department of Agriculture. This announcement follows the general warning issued November 26, 1940. The notice appeared in THE NATIONAL PROVISIONER on December 28, 1940.

The following regulation has been issued by the division with respect to the sale of food packaged in transparent wrappers:

"All food products manufactured, sold, offered or exposed for sale for human consumption in this state, when packaged in cellophane or other transparent wrapper or casing, shall have the design, printing and coloring of such wrapper or casing so arranged as to leave a sufficient clear space or clear window through which the buyer can plainly see the true product contained within such wrapper or casing."

BAI to Rescind Old Label Approval on September 30

The U. S. Bureau of Animal Industry has notified inspected packers that all Bureau approval of present labels, stencils, inserts and other marking and labeling devices, which are not in conformity with the regulations as amended in Amendment 15 to B.A.I. Order 211, Revised, (see THE NATIONAL PROVISIONER of March 1) will automatically be rescinded at the close of September 30, 1941.

The new amendment, which calls for listing of ingredients on meat or meat food products, non-deceptive packaging and use of a meat inspection legend in new and uniform design, becomes effective October 1. However, where approved labels are acceptable in all other respects, the adoption of the prescribed uniform inspection legend may be deferred, not beyond December 31, 1942.

Canadian Packer Sees No World Food Surplus

MONTREAL.—An improved position for Canadian agriculture, as result of increased demand for food products and a shrinking supply, was pictured by J. S. McLean, president of Canada Packers, Limited, in a recent address.

"I think troubles of farmers for this war are over except for supply of labor," said Mr. McLean. "Surplus foods in the world are now pretty well exhausted, save Canadian wheat, and from now on there will be increasing demand and a shrinking supply."

Dealing with the bacon situation, Mr. McLean said the price provided for in the first contract with the British

government was very good, but when the time came to negotiate a new contract in October of last year, deliveries were heavy and the British Minister of Food complained that bacon was too expensive. It was necessary to make a price concession to induce Britain to take the surplus.

"The disappointment that farmers feel that prices have not advanced as they did during the last war is a very natural one," Mr. McLean proceeded, explaining that at the outset of the war a buyers' market prevailed. There was a surplus of products, but this has pretty well disappeared except in the case of wheat.

NEW DOG FOOD BOWS

Armour and Company's newly developed dog food, Dash, is currently being launched in St. Louis, Mo., Peoria, Ill., and two smaller eastern cities. Built around the slogan, "Fortified with Liver," the campaign stresses the importance of this product in a dog's diet. The company conducted feeding tests for seven years to determine the correct proportion of liver in a dog food for stimulating growth and health.

A one-cent sale, point-of-sale material and distribution of a 12-page booklet on "Feeding Your Dog," offered in return for one Dash label, illustrate the approaches being made in introducing the product. Newspaper ads are in comic-strip style, each dramatizing how Dash brought health and contentment to a canine pet.

TEST "FOOD OF WEEK" PLAN

A new approach to the problem of moving lard, pork products and other "surplus" foods into the hands of the consumer, in which a "food of the week" is intensively promoted by cooperating retail food merchants, is being tested by the Surplus Marketing Administration at Springfield, Ill. Indications are that the idea, having shown up well at Springfield, will be extended to other cities soon.

Involving the cooperation of the SMA with retail food stores, the plan is promoted by means of newspaper advertisements and window and store displays in which an official "food of the week" shield is displayed. The program reaches cash buyers as well as relief recipients, costs the government only a small amount in promotional expense and is said to be economically sound, since it brings about lower costs and increased consumption by striking at distribution overheads.

Possibilities of this method of moving surplus foods in a hurry were dramatically brought out at Springfield last summer when Francis J. Nowak, local SMA manager, induced retailers to combine their efforts and relieve Sangamon county farmers of a burdensome cabbage crop. "By midweek," reports a national business publication, "every head of local cabbage had vanished into consumption, and local produce merchants were rushing truckloads from Iowa."

Similar tactics brought a phenomenal boost in potato sales at Sioux Falls,



EASTER STYLES FOR PACKERS' PRODUCTS

The traditional Easter ham is given eye appeal and is transformed into a gift item by the use of a special Easter wrap of transparent cellulose film. Pork products of John Morrell & Co., Kingan & Co., Geo. A. Hormel & Co. and the Wilmington Provision Co., which have been so wrapped, are shown here. (Photo by DuPont Cellophane.)

S. D., in a subsequent test. SMA officials, eager to supplement their widespread blue stamp plan of surplus commodity distribution, decided to give the idea a thorough trial at Springfield. Oranges, grapefruit and pork products have already been featured as "food of the week," with prunes, eggs, apples and other foods slated for promotion soon.

In order to check results of the three-month test, SMA statisticians selected 50 food stores, balanced for neighborhood income, from among the city's 348 retail outlets, and are making weekly checks on inventories. Although no official figures have been released on the program, local food merchants attest that there has been a significant increase in sales of the foods featured.

FLASHES ON SUPPLIERS

CHRYSLER CORP.—Appointment of J. R. Ackerman as director of merchandising and advertising, Dodge division, Chrysler Corp. has been announced by E. J. Poag, assistant general sales manager. Mr. Ackerman has been associated with Dodge for several years. Until his promotion he was assistant director of truck merchandising at Detroit.

CHAIN BELT CO.—J. C. Merwin, vice president and treasurer of the Chain Belt Co., Milwaukee, Wis., was recently elected president of the com-

IN THE DISTRICT COURT OF THE UNITED STATES FOR THE DISTRICT OF KANSAS SECOND DIVISION

IN THE MATTER OF THE KEEFE PACKING COMPANY, A CORPORATION. In Bankruptcy No. 4844
NOTICE OF BANKRUPTCY TRUSTEE'S SALE OF PACKING PLANT AND EQUIPMENT TO WHOM IT MAY CONCERN:

The undersigned, R. L. Marshall, the duly appointed, qualified and acting Trustee of the above named bankrupt, will on the 15th day of March, 1941, at the hour of 10 o'clock a. m., at the office and plant of said Bankrupt at Arkansas City, Kansas, pursuant to order entered by the Referee in Bankruptcy in this cause, offer for public sale for cash, subject to confirmation by the Referee at the time of sale or at a hearing to be held at the 17th day of March, 1941, at 12 o'clock Noon, the following described lots and parcels of real and personal property of said Bankrupt corporation, to-wit:

1. Office furniture, equipment, stationery and office supplies.
2. Machinery, apparatus and tools that are not in any way attached to the real estate.
3. Manufacturing supplies, merchandise inventory, livestock and products undergoing processing.
4. Insurance policies on property or other risks, excluding life insurance, upon which there have been prepaid premiums, together with any surrender value thereof and at the option of the purchaser, an assignment thereof to the purchaser of the property or other risk covered thereby, if permitted by law and the terms of said policies.
5. Accounts, notes and bills receivable.
6. Machinery, fixtures and appliances which are in any way attached to the real estate.
7. Real estate, buildings and structures thereon, generally described as a meat packing plant, subject to real estate taxes for 1940 and subsequent years, but without right of redemption.
8. Three trucks upon which there are separate chattel mortgage or secondary liens to be sold subject to liens thereon, in favor of R. D.

pany to succeed the late C. R. Messinger. G. M. Dyke, assistant treasurer, was made treasurer, and A. F. Kessler was elected comptroller.

JOHNS-MANVILLE CORP.—A new industrial department office has been

Anderson, of Arkansas City, Kansas.

9. One Ruyjak No. A-511 Fusion welded cooker, one vertical steam engine, size 7 1/2 x 8" traps, valves, separators in connection therewith, subject to chattel mortgage or similar lien in favor of the John J. Dupps Company, Cincinnati, Ohio.
10. 1 "Boss" No. 461, size 70 cutter with motor stand, flexible coupling read for motor; 1 "Boss" No. 477 300 Air Stuffer without stuffing cocks, tubes or coupling; 1 161-G-185 (S-A) "Boss" cylinder, hopper, cast steel; one cast steel feed screw-all for No. 453 "Boss" style 61 Grinder, subject to chattel mortgage or similar lien in favor of The Cincinnati Butchers Supply Company, Cincinnati, Ohio.
11. 1 Water softener.
12. Patents, copyrights and trade marks "Rodeo Brand" and "Ark." Good Will, and the assignment, if legally permissible, of the right to the name of said Bankrupt or one similar thereto.

Lists showing in detail the property composing said lots and parcels to be sold, and the order of sale setting forth the terms and conditions of bidding, and other pertinent information, are on file with the Trustee in Bankruptcy, at the office of The Keefe Packing Company at Arkansas City, Kansas, and with the Referee in Bankruptcy, 801 First National Bank Building, Wichita, Kansas, and are open to public inspection at either place during the business hours. Copies of such list and order will be furnished to any prospective bidder or creditor or other person interested in the affairs of bankrupt without cost upon application to the undersigned Trustee. All of said property shall be also subject to public inspection by any interested person during usual business hours.

Said packing plant is being operated as a going concern and has federal inspection and operations will continue until confirmation of sale or such further time as the Referee may order.

R. L. MARSHALL
TRUSTEE IN BANKRUPTCY
% The Keefe Packing Company
Arkansas City, Kansas

APPROVED:
HOWARD T. FLEESON
Referee in Bankruptcy
801 First National Bank Building
Wichita, Kansas

established at Atlanta, Ga., by the Johns-Manville Corp. The new office will serve Georgia, Tennessee, North and South Carolina, Florida, Alabama and Mississippi. Thomas J. Roberts has been named manager.



Want Uniform Seasoning, Quality and Flavor for your product?

Try—

MM & R SPICE OILS

More PRACTICAL - More ECONOMICAL

Write for our "Table of Spice Oil Equivalents" comparing relative flavoring strength of Oils vs. Natural Spices.

MAGNUS, MABEE & REYNARD, Inc.
Quality Spice Oils. Flavors . . . Since 1895
16 Desbrosses St., New York, N. Y.

CHICAGO: 180 N. Wacker Dr. CANADA: Richardson Agencies, Ltd., Toronto

THE MODERN METHOD OF TRUCK COOLING



Warm Air

The new THEURER ICEFIN unit operates on the *dependable* forced-circulation principle — insures total absence of hot spots in body. Highly efficient and operates off of truck battery for greater economy. Leading packers recommend it! Four standard sizes fit all needs. Write!

THEURER WAGON WORKS, Inc.
New York, N. Y. • North Bergen, N. J.
Builders of Commercial Insulated and Refrigerated Bodies



WYNANTSKILL STOCKINETTES

Regardless of how simple or how complex your stockinette problems, come to WYNANTSKILL for expert advice and individualized service!

The country's leading packers choose WYNANTSKILL stockinettes, industrial towels, mops and polishing cloths.

WYNANTSKILL MFG. CO.

TROY, NEW YORK


REPRESENTATIVES: Wm. P. McCarthy, 222 W. Adams St., Chicago, Ill. • Murphy Sales, 516 S. Winter St., Adrian, Mich. • T. W. Evans Cordage Co. Inc., 82 Maple St., Thornton, R. I. • J. Grosjean, P. O. Box 307, Buffalo, N. Y. • C. M. Ardizzone, 31-17 36th St., Long Island City, N. Y. • Joseph W. Gates, 131 W. Oakdale Ave., Glendale, Pa. • C. H. Selby, 731 Bryant St., San Francisco, Calif. • R. G. Fluker, Warsaw, N. Y.

NOSTRIP

PATENT APPLIED FOR

BY MONGOLIA

Sets the Pace in SHEEP CASINGS



MONGOLIA IMPORTING COMPANY, Inc.
Imported Sausage Casings
224 WATER STREET NEW YORK CITY
TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

Excess Profits Tax Changes To Result in Some Increases

By J. S. SEIDMAN
Certified Public Accountant

THE new amendments to the excess profits tax law have been hailed for easing the tax burden on corporations. Some of the amendments do have that effect, but it is probably not appreciated that many of the changes will increase, rather than decrease, a corporation's 1940 tax.

First let us consider the tax reducing items. The basic rule remains the same, that allows exemption for either 95 per cent of the average earnings in 1936-1939, or 8 per cent of the capital investment in 1940. However, under the original law, a corporation was bound by its selection of one of the methods in its return, even though it later turned out that the other method would result in less tax. Under the amendments, the method that results in the smaller tax will always apply.

One amendment, available to all corporations, "growth" or otherwise, is that instead of taking a straight average of earnings for 1936-1939, a favorable trend of earnings will be specially recognized. If the total earnings for 1938 and 1939 are higher than the total

earnings for 1936 and 1937, then not only will the exemption be figured by reference solely to the average of the 1938 and 1939 earnings, but also in arriving at the average, the total 1938 and 1939 earnings are increased by the amount that they exceed the total earnings for 1936 and 1937.

Taxpayer Benefits

Another change that works to the benefit of the taxpayer is one that makes it unnecessary to take into consideration, in arriving at the 1936-1939 earnings, abnormal expenses of those years. In the original law, adjustment could be made only for two specified types of abnormal expenses. The amendments make it possible to eliminate abnormal deductions of any character.

Also on the credit side is the provision that permits a corporation to use the earnings during 1936-1939 of a predecessor partnership or proprietorship. Originally, only the earnings of corporate predecessors could be used.

An aid to corporations is also contained in the amendment that permits allocation to other years of all abnormal income of 1940, and not only of the

six types of abnormal income specified in the original law.

Savings in 1941 and 1942 will come about by reason of the amendment that makes it possible to use in those years, without restrictions, any unused exemption of 1940. Under the original law, the unused exemption could be carried forward only to 1941, and then only if 1941 income was less than \$25,000.

Tax-Increasing Items

Now for the dark side. Originally, a corporation could get special relief from any abnormality affecting its capital. That relief is eliminated by the amendments. Now, the only special relief afforded is where there is something out of gear with the 1936-1939 earnings because the business has since undergone a change in character, capacity, etc., or because something unusual impeded normal operations in 1936-1939, like a fire or strike. The relief that can be obtained is the use of 1936-1939 earnings correcting for these factors.

However, no relief is available, under the amendments, where only 10 per cent of the tax can be saved by relief. Furthermore, the relief cannot reduce the excess profits tax below 6 per cent of the income for regular income tax purposes. The original law contained no such restrictions on availability or extent of relief.

Working against the taxpayer is also the way the adjustment is to be figured



WARNSMAN—the Truck Body You Designed!

Your individual requirements may be incorporated in the new WARNSMAN REFRIGERATOR TRUCK BODIES! They're designed and soundly built to your specifications . . . to improve your delivery service, lower your delivery costs and cut your maintenance costs! WARNSMAN mechanically refrigerated truck bodies are dry, sanitary and maintain uniformly low temperatures at all times. Check your 1941 truck body needs now . . . then come to WARNSMAN for new economies and complete satisfaction!

THE WARNSMAN-FORTNEY BODY CO.

Transport Refrigeration Engineers



4413 Train Ave., Cleveland, Ohio

in the case of an item of abnormal income in 1940. In the original law, the full amount of the item was allocated to the years it belonged. Under the amendments, the allocation is made only of the abnormal portion, which means only that part that exceeds 125 per cent of the average amount of the same type of income in the four preceding years. Furthermore, deductions applicable to the abnormal income must be proportionately taken out of 1940 and allocated to the other years. Under the original law, the deductions stayed put and only the gross income was shifted.

Finally, under the original law, the correct amount of the 1936-1939 earnings and the correct amount of the capital investment controlled the 1940 tax computation. If the correct figures meant a different handling from the income tax treatment in the past, the old years, otherwise closed by law, were not raked up. The amendments, however, reopen all years back to 1913 and call for an additional tax plus interest, or refund of tax plus interest, resulting from the correction. There will be an additional tax where items like advertising and goodwill expenditures were treated as tax deductions in prior years, but are now treated as capital items for those years.

TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties."

TESTIMONIALS PROMOTE SPAM

The testimonial type of advertising, utilized at various times for selling every type of merchandise from motor cars to dentifrices, is reported to be bringing good results for Geo. A. Hormel & Co. in California, where a campaign involving testimonials is being used to push Spam and chili sales.

Under the procedure adopted following test campaigns in Minneapolis and other cities, the company publishes a preliminary advertisement in local newspapers stating that Hormel representatives, soon to arrive in town, will reward persons carrying a key from a tin of Spam and the label from a can of the chili con carne.

When the crew arrives, endorsements of the products are obtained from bearers of the desired keys and labels, which are then collected. Those giving testimonials are paid \$1 for each of the two endorsements. To persons without the required keys and labels, the crew distributes cards expressing regret and the hope that "you will be ready in case we meet again."

The endorsements are published in advertisements and another distribution of dollars is made. The process continues for several weeks, creating constantly growing interest. Although definite figures regarding the success of the campaign are not available, the plan is said to have brought about a "substantial upsurge" in sales.

FEBRUARY MEAT TRADE

A sharp reduction in the number of livestock marketed featured the meat and livestock situation during February, the American Meat Institute stated last week in its regular review.

Marketings of all classes of livestock showed seasonal reductions from the preceding month. Marketings of hogs declined from 20 to 25 per cent during February from the number marketed in the preceding month, and were from 15 to 20 per cent smaller than in the corresponding month a year ago. Marketings of cattle were estimated to be not greatly different than in February, 1940, but continued to be above average marketings for the most recent ten-year period. Marketings of lambs were somewhat larger than a year ago, and considerably larger than the 1931-40 ten-year average for the month.

Production of meat also declined seasonally during February, being about 20 per cent smaller than production in January and about 10 per cent smaller than in February a year earlier, but about 10 per cent larger than the 1931-40 ten-year average production for February.

Prices of hogs at the close of the month were somewhat lower than at the beginning of February. Cattle prices were relatively steady, but declined toward the close of the month.

Wholesale meat prices in general were relatively steady during February.

New TIN LARD CANS IN ONE TO FOUR POUND SIZES TO ATTRACT *New* CUSTOMERS...

JOIN the parade of modern merchandisers. Put your lard in a modern metal lithographed can... and watch it sell for higher prices. Heekin Lithographed Tin Cans... in a variety of shapes and sizes... enable you to beautify your package with as many colors as you desire... in any design. Write for prices.



4 The Round Can Offers Unusual Display Advantages



3 The Tall, Square Can Has Eye-Appeal



2 An Oval Style Of Tall Can Attracts Attention



1 A Tall, Round Can Is Attractive

SELL YOUR
LARD TO THE
CONSUMER IN A
DISTINCTIVE METAL
LITHOGRAPHED CAN

Sample Orders Not Accepted for Less than 2,000

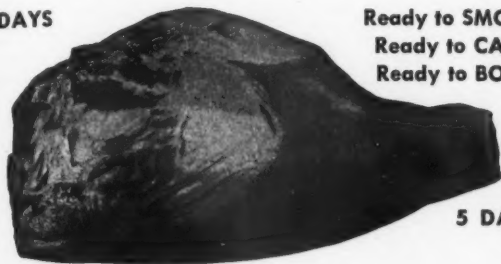
THE HEKIN CAN COMPANY • CINCINNATI, OHIO

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

ARTERY PUMPED SWEET PICKLE HAM

3 DAYS



Ready to SMOKE
Ready to CAN
Ready to BOIL

5 DAYS

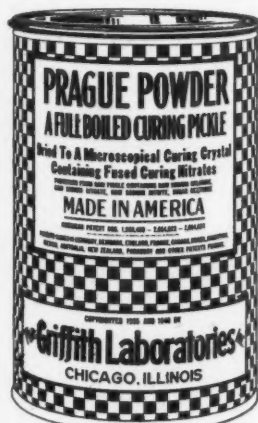
It is our intention to say Prague Powder Pickle is more quickly absorbed than ordinary pickle in the Arteries.

WE BELIEVE IN ARTERY PUMPING. We believe that PRAGUE POWDER Pickle is the best pumping pickle because it has the power of deep penetration and gives a tasty flavor in the cured hams, leaving no bitterness, like saltpetre; and no burning or shortening effect like nitrite.

WE BELIEVE IN CONTROLLING THE AMOUNT OF PICKLE that goes into each ham and that is why we invented the PRAGUE Pickle Balance or Percentage Scale. You need not guess. Weigh your ham. Weigh your pickle.

Treat Each Ham As An Individual! Make a Ham with Style and Quality

All hams cured with Prague Powder have a flavor noticeably different from a nitrite cured ham.



MAKE IT BETTER

The sweet, juicy cure shows less shrinkage than long time cures. There is less salt present in the "Prague Pickle Cures." The "Rich, Ripe Flavor" is apparent in the Prague Powder cures. WE ARE CONVINCED and you have NOTICED yourself that the old style ham sales are decreasing and the new artery pumped "tender ham" sales are increasing. The "short-time cure" is advisable. The moist, tender ham is a favorite. The good housewife is choosing the ham with the flavor.

THE GRIFFITH LABORATORIES

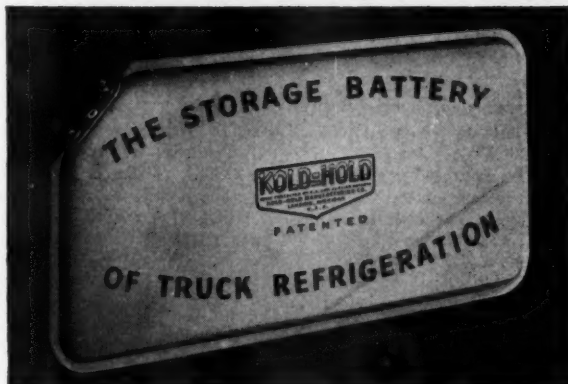
1415-31 West 37th Street

Chicago, Illinois

Eastern Factory 37-47 Empire St., Newark, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario, Canada

KOLD-HOLD



- This storage battery of refrigeration contains tube coils which carry refrigerant through a eutectic solution sealed in the plate. The solution is thus frozen solid—a cake of ice wrapped in a pan. Not regular ice, mind you, but eutectic ice with a definite melting point that gives you controlled truck temperatures 24 hours a day down to the exact temperature you want.
- There is no ice mess, no slop. Package goods are kept clean, dry and fresh. Trucks may be used for overnight storage in rush seasons and loaded at night for morning deliveries.
- Kold-Hold cooler rooms on wheels keep meats free from slime, save trim, discoloration and drying out. They help sell meat. They save nearly 90% of the cost of truck refrigeration and pay for themselves in a few months. Be modern. Save money. Get Kold-Hold into your trucks now, this year. Write or wire for prices.



Kold-Hold Mfg. Co., Box 1048, Lansing, Mich.

Send me literature describing Kold-Hold. We want to equip trucks.

NAME.....

STREET.....

CITY.....

STATE.....

Personalities and Events

(Continued from page 19.)

the system is changed, was attacked by yards officials and stockmen before an Oklahoma senate committee at a recent hearing. Repeal of the law, which gives the inspector the full inspection fee of 5c per head, has been asked.

Contract was awarded recently for construction of a two-story addition to the Charlotte, N. C., property of Swift & Company.

Mickelberry's Food Products Co., Chicago, has appointed L. W. Ramsey Co. of Chicago to handle its advertising. L. H. Copeland will serve as account executive.

Floyd B. Smith, 35, a foreman at Neuhoff Packing Co., Nashville, Tenn., died on February 27 after a week's illness. He had been affiliated with the company for 15 years.

The noted herd of Aberdeen-Angus cattle established by the late O. G. Malkow, former Swift & Company plant manager at Kansas City, who died recently, will be closed out at public auction at the Lonjac farm, near Lees Summit, Mo., on April 3. About 200 head of cattle will be sold. Joseph G. Hooten is manager of the farm.

Fire originating in the basement of the Standard Beef Co., New Haven, Conn., on February 26 caused damage estimated at between \$2,500 and \$5,000, mostly to canned product. The blaze was reportedly caused by a temporarily un-

attended gasoline torch being used to dry out some newly installed concrete walls in a cooler.

The assignment of Benny Stolzberg, doing business as the Central Beef Co., Haverhill, Mass., was recently recorded in city hall there. The assignment includes all accounts receivable, as well as equipment.

J. Paul Jones of the Consolidated Gas, Electric Light & Power Co. of Baltimore will discuss the application of gas to new-type air-conditioned smokehouses at the 1941 American Gas Association conferences on industrial gas sales, to be held in Baltimore on March 13 and 14.

Empire Meat Packers, Inc., has been incorporated at Kearny, N. J., with capitalization of \$20,000. Incorporators include Max Seligman, Alfred P. Seligman and Nathan J. Light.

Speaking at the first annual meeting of the Fargo, N. D., Traffic club, J. E. Pyle, manager of the Armour and Company West Fargo plant, cited modern refrigeration and improved transportation as primary factors in the development of the meat packing industry.

Alexander Gruff has organized the Alexander Gruff Sales Corp., New York City, which succeeds the firm of E. W. J. Hearty, Gruff & Gorrill, Inc. The firm will act as food brokers and manufacturers' agents for foreign and domestic food products.

An injunction against a Frankfort, Ind., city ordinance of 1931, which provides that meat sold there must be in-

spected by a city meat inspector, and damages of \$5,000 are sought in a suit filed by the Kuhner Packing Co., Muncie, Ind. The suit alleges that the ordinance hinders the company's sale of meat.

Harry Balter, manager of the H-B Packing Co., Pittsburgh, Pa., is well pleased with the service he is getting from his new Chevrolet delivery truck.

Donald M. Nelson, director of purchases, Office of Production Management, has announced the appointment of John A. Martin, formerly vice president and general manager, Wesco Foods Co., Chicago, as chief of the perishable foods section of the OPM's subsistence and supply branch in Chicago.

CHAIN STORE SALES

National Tea Co. reports \$5,050,532 sales for the four weeks ended February 22, an increase of 3.84 per cent from \$4,863,378 for the same period in 1940. For the seven weeks and three days ended February 22, sales totaled \$9,576,426, an increase of 0.5 per cent from \$9,526,935 for the seven weeks and five days ended February 22, 1940.

An increase of 8 per cent in sales is reported by Kroger Grocery and Baking Co. for the four weeks ended February 22, as sales totaled \$21,005,973, against \$19,402,895 for the same period last year. For the eight weeks ended February 22, sales totaled \$40,933,908.



Nirosta
Ham Boiler

The story behind ADELMANN'S nation-wide acceptance!

It's the ADELMANN results-in-operation that keep ham makers from coast to coast "sold" on Adelmann Ham Boilers. They're simple to operate, easy to handle, of rugged construction, designed for long service. Elliptical springs close aitch-bone cavity firmly, the non-tilting, self-sealing cover retains ham juices, shrinkage and operating time are greatly reduced. Made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. It will pay you to investigate the Adelmann ham boiler — "The Kind Your Ham Makers Prefer!" Write!

HAM BOILER CORPORATION

Office and Factory - Port Chester, N. Y. • Chicago Office - 332 S. Michigan Ave.
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London • Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities • Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.



find out **HOW**
TO REPAIR BROKEN
CEMENT FLOORS

• Cleve-O-Cement repairs broken cement floors permanently. It is NOT an asphalt composition, but a specially prepared composition of hard, tough materials. It is stronger in 24 hours than ordinary cement in 28 days. Ready for heavy traffic the day after application. Unaffected by freezing temperatures or moisture. Resists lactic acid. Will not deteriorate, crack, dust or crumble. Has a slip-proof, smooth, non-porous, waterproof surface. Write for Free Test Offer.

The Midland Paint and Varnish Co.
9119 RENO AVENUE CLEVELAND, OHIO

PACKER-APPROVED! The New BLISS Wire-Lock Seal Box



The Box you can seal, open for inspection, and re-seal without the slightest damage to the box!

Wire stitches with arched crown attached to top panel and body of the box provide means for locking the cover with wire or strips of metal which may be sealed with lead seals. Such seals are readily broken without damage to the box, and after inspection or repacking, new seals may be applied.

This box, now manufactured by leading Container



Companies, is available to the Packing Industry for use in shipping all types of meat products. The BLISS Wire-Lock Seal Box is delivered in three pieces for speedy assembling on the BLISS Box Stitcher. Arched stitches for locking are formed and attached in single operation with the BLISS Box Stitcher equipped with special driver. *Write for further details.*

DEXTER FOLDER CO.

330 W. 42nd St., New York

Bliss, Latham and Boston Wire Stitching Machinery for All Types of Fibre Containers

CHICAGO
117 W. Harrison St.

CINCINNATI
Roy C. Kern
3441 St. Johns Place

PHILADELPHIA
5th and Chestnut Sts.

BOSTON
185 Summer St.

DALLAS
J. F. Carter
5241 Benita Ave.



Equal measure doesn't always mean equal results!

EVEN THOUGH you stick to a formula with extreme care—weigh out each ingredient to a milligram—if the salt you use varies even a little in quality or taste, your product will not have uniform flavor.

On the contrary, the *purer* the salt the *surer* the results. That's why hundreds of companies, big and small, standardize on Worcester Salt. As refiners of pure salt for generations, we have learned how to produce *uniformly pure* salt. You know that *pure* salt can safeguard the flavor of taste-famous products... and that's what Worcester Salt is designed to do. Pound after pound after pound, it's always the same. Specify Worcester Salt yourself, and be certain of results right from the start!

Perhaps you have a special requirement. Our research laboratory men are at your service. Please write us—no obligation on your part, of course.

Worcester Salt Co., 40 Worth St., New York, N. Y.

WORCESTER SALT

LIVESTOCK MARKETS *Weekly Review*

Livestock Expense Up As Receipts Fall Off

PACKERS operating under federal inspection paid \$11,000,000 more for livestock during January this year, and received 250,000,000 lbs. less in live weight animals, than during December, 1940; they paid \$27,000,000 more and received 131,000,000 lbs. less than during January, 1940.

Average costs per hundredweight to packers during the month were higher for all classes of livestock—the increase in average cost of cattle over January, 1940 being 12 per cent; steers, 19 per cent; calves, 6 per cent; hogs, 41 per cent and lambs, 11 per cent.

Packers paid \$9,225,000 more for cattle during January, \$608,000 more for calves, and \$3,389,000 more for lambs, but \$4,648,000 less for hogs than during the previous month. Their expenditures for all classes of livestock, without exception, were greater than during January, 1940.

Meat Volume Down

More cattle and sheep and fewer calves and hogs were slaughtered under federal inspection during January, 1941, than in January last year. Inspected packers' meat volume during January was 1,355,630,000 lbs. compared with 1,549,510,000 lbs. in December and 1,481,812,000 lbs. in January, 1940. The decline in hog slaughter largely accounted for this drop, as the dressed weight of pork and lard from inspected kill totaled only 788,844,000 lbs. during the month, compared with 1,021,219,000 lbs. in December, 1940.

Owing to the high percentage of good cattle included in the month's receipts, the average dressed weight of all cattle was 511.8 lbs., compared with 496.7 lbs.

in December. Average dressed weight of cattle during January a year earlier was 524 lbs. Average dressed weights of calves, hogs and sheep exceeded the weights for December, but for calves and hogs were slightly under average weights for January, 1940. Hogs averaged 175.1 lbs. in January, 1941, and 175.8 lbs. during January a year earlier.

Livestock costs to packers in January, 1941, and 1940, were:

	Jan., 1941	Dec., 1940	Jan., 1940
Cattle	\$ 73,410,000	\$ 64,185,000	\$ 61,077,000
Calves	7,570,000	6,962,000	7,287,000
Hogs	79,858,000	84,301,000	66,593,000
Sheep	14,366,000	10,977,000	12,415,000

Total ...\$175,000,000 \$168,424,000 \$147,673,000

Total live weight of cattle, calves, hogs and sheep slaughtered under federal inspection in January, 1941:

	Jan., 1941 lbs.	Dec., 1940 lbs.	Jan., 1940 lbs.
Cattle	856,594,000	805,328,000	796,306,000
Calves	78,694,000	86,058,000	80,523,000
Hogs	1,052,218,000	1,876,717,000	1,248,007,000
Sheep	150,589,000	127,196,000	144,365,000

Total ...2,138,095,000 2,898,299,000 2,269,201,000

Total dressed weight of meat and lard produced under federal inspection during January, with comparisons:

	Jan., 1941 lbs.	Dec., 1940 lbs.	Jan., 1940 lbs.
Beef	453,289,000	422,867,000	431,166,000
Veal	43,561,000	46,398,000	44,412,000
Pork and lard	788,844,000	1,021,219,000	939,102,000
Lamb and mutton ..	60,936,000	59,026,000	67,132,000

Total ...1,355,630,000 1,549,510,000 1,481,812,000

Average dressed weight of animals purchased during January:

	Jan., 1941 lbs.	Dec., 1940 lbs.	Jan., 1940 lbs.
Cattle	511.80	496.70	524.03
Calves	106.49	106.77	107.28
Hogs	175.12	168.83	175.76
Sheep	43.14	41.80	42.11

A meal without Meat is a meal incomplete.

NEW YORK LIVESTOCK

Livestock prices at New York, Tuesday, March 5, 1941, as reported by the U. S. Agricultural Marketing Service:

Cattle:	
Steers, good to choice.....	\$ 7.00@ 7.50
Cows, medium	6.00@ 6.75
Cows, cutter and common.....	4.75@ 5.50
Bulls, good	7.25@ 7.75
Bulls, medium	6.25@ 7.00
Bulls, cutter and common.....	5.00@ 5.50
CALVES:	
Vealers, good and choice.....	\$12.00@14.50
Vealers, common and medium.....	8.00@ 9.00
Vealers, culls	6.00@ 7.50
Calves, medium to good.....	8.50@ 8.55
HOGS:	
Hogs, good and choice, 191-208-lb....	\$ 8.10@ 8.15
Hogs, good, 212-lb.....	8.15
LAMBS:	
Lambs	\$ 7.50@ 8.00
Calves, common	7.50@ 8.00

Receipts of salable livestock at Jersey City public market for the week ended with March 1:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,880	1,370	140	470
Total, with directs.....	6,487	11,043	24,215	31,648
Previous week:				
Salable receipts.....	2,099	1,698	157	123
Total with directs.....	6,918	10,184	24,025	43,401

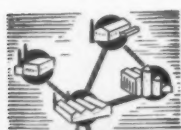
*Including hogs at 41st street.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended March 1:

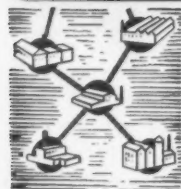
	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Mar. 1.....	167,000	396,000	232,000
Previous week.....	185,000	457,000	232,000
1940	167,000	473,000	233,000
1939	156,000	315,000	258,000
1938	174,000	271,000	256,000
At 11 markets:			
Week ended Mar. 1.....	329,000	380,000	245,000
Previous week.....	411,000	390,000	245,000
1940	329,000	380,000	245,000
1939	211,000	211,000	211,000
1938	276,000	276,000	276,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended Mar. 1.....	120,000	278,000	173,000
Previous week.....	134,000	321,000	163,000
1940	116,000	343,000	163,000
1939	105,000	202,000	168,000
1938	124,000	173,000	146,000



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MORE CATTLE IMPORTED

Imports of cattle into the United States during January were about 38,000 head greater than during December and slightly in excess of imports in the same month a year earlier. Three-quarters of the total of 76,385 head of cattle imported came from Mexico, and most of these were in the unfinished class.

The United States has always been the logical market for surplus feeder cattle from northern Mexico and considerably more would be marketed in this country if the low-duty quota were increased.

There has been a steady increase in cattle numbers in Mexico, with estimates published recently indicating a total of 15,023,000 head in 1938, compared with 10,763,000 head in 1933. Among the reasons given in the report for heavy shipments to the United States are higher prices for feeder cattle in this country, lower import duties on some weight classes and drought on the cattle ranges of northern Mexico.

Imports from Canada showed increases also, compared with December, 1940, and January a year ago. There was some increase in the inshipment of calves from Canada, but even greater gain in the imports of heavy cattle during January. Volume was double the number imported in January, 1940, and double the volume in December, 1940.

Live cattle imports in January:

	Jan., 1941	Dec., 1940	Jan., 1940
700 lbs. and over:			
Canada	12,118	5,764	5,745
Mexico	11,384	142	14,910
Total	23,502	5,906	20,655
200-700 lbs.:			
Canada	399	215	363
Mexico	45,314	31,836	41,634
Total	45,713	31,551	41,997
Under 200 lbs.:			
Canada	2,908	830	2,720
Mexico	4,202	234	3,444
Total	7,170	1,064	6,164
Canada total	15,425	6,809	8,828
Mexico total	60,960	31,712	59,888
Grand total	76,385	38,521	68,816

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., March 6, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog market was very slow most of the week.

Hogs, good to choice:

160-180 lb.	\$6.55@7.40
180-200 lb.	7.25@7.60
200-240 lb.	7.25@7.60
240-270 lb.	7.10@7.40
270-300 lb.	6.85@7.30
300-330 lb.	6.80@7.25
330-360 lb.	6.65@7.10
Sows:	
330 lb. down	\$6.45@6.65
330-400 lb.	6.15@6.70
400-500 lb.	6.00@6.55

Receipts of hogs at Corn Belt markets for week ended March 6, 1941:

	This week	Last week
Friday, Feb. 28	35,500	27,100
Saturday, Mar. 1	21,100	19,800
Sunday, Mar. 3	28,500	25,200
Tuesday, Mar. 4	24,800	30,100
Wednesday, Mar. 5	41,500	33,000
Thursday, Mar. 6	25,800	41,300

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, March 6, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted).	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 5.75@ 6.60	\$ 5.60@ 6.75	\$ 6.50@ 6.90
140-160 lbs.	6.35@ 7.25	6.90@ 7.25	\$ 6.55@ 7.25	\$ 6.75@ 7.25	6.80@ 7.25
160-180 lbs.	6.75@ 7.75	7.10@ 7.75	7.10@ 7.50	7.10@ 7.55	7.00@ 7.35
180-200 lbs.	7.35@ 7.85	7.70@ 7.80	7.35@ 7.60	7.45@ 7.60	7.35 only
200-220 lbs.	7.60@ 7.85	7.65@ 7.80	7.50@ 7.60	7.50@ 7.60	7.35 only
220-240 lbs.	7.60@ 7.85	7.60@ 7.80	7.40@ 7.60	7.45@ 7.55	7.25@ 7.35
240-270 lbs.	7.50@ 7.75	7.35@ 7.75	7.25@ 7.50	7.35@ 7.55	7.00@ 7.35
270-300 lbs.	7.40@ 7.65	7.15@ 7.45	7.10@ 7.35	7.20@ 7.45	6.80@ 7.10
300-330 lbs.	7.35@ 7.55	7.10@ 7.25	6.90@ 7.15	7.15@ 7.30	6.80@ 7.00
330-360 lbs.	7.25@ 7.45	7.05@ 7.15	6.85@ 7.00	7.05@ 7.20	6.70@ 6.85
Medium:					
160-220 lbs.	6.90@ 7.00	6.85@ 7.50	6.80@ 7.35	7.00@ 7.50	6.75@ 7.25
SOWS:					
Good and choice:					
270-300 lbs.	7.10@ 7.25	6.85@ 7.00	6.65@ 6.75	6.90@ 6.75	6.45 only
300-330 lbs.	7.00@ 7.15	6.85@ 7.00	6.60@ 6.65	6.80@ 6.75	6.45 only
330-360 lbs.	6.95@ 7.10	6.80@ 7.00	6.50@ 6.65	6.50@ 6.65	6.45 only
Good:					
360-400 lbs.	6.90@ 7.05	6.70@ 6.85	6.50@ 6.60	6.45@ 6.60	6.45 only
400-450 lbs.	6.80@ 7.00	6.60@ 6.80	6.40@ 6.50	6.40@ 6.55	6.45 only
450-500 lbs.	6.75@ 6.90	6.45@ 6.70	6.25@ 6.50	6.35@ 6.50	6.40@ 6.45
Medium:					
250-500 lbs.	6.00@ 6.75	6.00@ 6.70	5.75@ 6.35	6.25@ 6.65	6.25@ 6.40
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	5.00@ 5.85	4.85@ 5.75
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	12.25@13.75	12.00@13.50	11.00@13.00	11.25@13.00
900-1100 lbs.	12.25@14.00	12.25@13.75	11.00@13.25	11.25@13.25
1100-1300 lbs.	12.00@14.00	12.50@14.00	11.00@13.25	11.25@13.25
1300-1500 lbs.	12.00@14.00	12.50@14.00	11.00@13.25	11.25@13.25
STEERS, good:					
750-900 lbs.	10.25@12.25	10.00@12.00	10.00@11.00	10.00@11.25	9.75@11.25
900-1100 lbs.	10.25@12.25	10.25@12.25	10.00@11.00	10.00@11.25	9.75@11.25
1100-1300 lbs.	10.25@12.00	10.50@12.50	10.00@11.00	10.00@11.25	9.75@11.25
1300-1500 lbs.	10.25@12.00	10.50@12.50	10.00@11.00	10.00@11.25	9.75@11.25
STEERS, medium:					
750-1100 lbs.	8.75@10.25	8.50@10.25	8.25@10.00	8.50@10.00	8.25@ 9.75
1100-1300 lbs.	9.00@10.25	8.75@10.50	8.25@10.00	8.75@10.00	8.25@ 9.75
STEERS, common:					
750-1100 lbs.	8.00@ 9.00	7.50@ 8.75	7.25@ 8.50	7.75@ 8.75	7.25@ 8.25
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	11.00@12.25	11.00@12.00	10.25@11.50	10.75@12.00
Good, 500-750 lbs.	9.75@11.00	9.50@11.00	9.50@11.00	9.50@10.75	9.25@10.50
HEIFERS:					
Choice, 750-900 lbs.	11.00@12.25	11.00@12.00	10.00@11.25	10.50@11.75
Good, 750-900 lbs.	9.25@11.00	9.50@11.00	9.25@10.00	9.50@10.75	8.75@10.25
Medium, 500-900 lbs.	8.00@ 9.25	8.00@ 9.50	8.00@ 9.25	8.00@ 9.50	7.75@ 8.75
Common, 500-900 lbs.	7.00@ 8.00	7.00@ 8.00	6.75@ 8.00	7.00@ 8.00	6.75@ 7.75
COWS, all weights:					
Good	7.75@ 8.75	7.25@ 8.25	7.00@ 8.00	7.00@ 8.00	7.00@ 8.00
Medium	6.75@ 7.75	6.25@ 7.25	6.25@ 7.00	6.50@ 7.00	6.25@ 7.00
Cutter and common	5.50@ 6.75	5.25@ 6.25	5.25@ 6.25	5.00@ 6.50	5.00@ 6.25
Canner	4.25@ 5.50	4.25@ 5.25	4.25@ 5.25	4.00@ 5.00	4.25@ 5.00
BULLS (Ylgs. Excl.), all weights:					
Beef, good	7.50@ 8.25	7.50@ 8.00	7.60@ 7.75	7.75@ 8.00	7.25@ 7.50
Sausage, good	7.75@ 8.25	7.50@ 7.85	7.40@ 7.65	7.50@ 7.75	7.00@ 7.50
Sausage, medium	7.00@ 7.75	6.50@ 7.50	7.00@ 7.40	7.00@ 7.50	6.50@ 7.00
Sausage, cutter and com.	6.50@ 7.00	5.75@ 6.50	6.25@ 7.00	5.50@ 7.00	6.00@ 6.50
VEALERS, all weights:					
Good and choice	9.50@12.00	10.25@11.50	10.00@12.00	9.50@12.00	9.30@11.50
Common and medium	8.00@ 9.50	8.00@10.25	8.00@10.00	7.00@ 9.50	7.00@ 9.50
Cull	6.00@ 7.50	5.25@ 8.00	6.00@ 8.00	5.50@ 7.00	4.50@ 7.00
CALVES, 400 lbs. down:					
Good and choice	8.00@ 9.50	8.00@10.00	8.50@10.00	8.00@10.00	8.50@ 9.50
Common and medium	6.00@ 8.00	6.50@ 8.00	6.50@ 8.50	6.50@ 8.00	6.50@ 8.50
Cull	5.50@ 6.00	5.50@ 6.50	5.00@ 6.50	5.50@ 6.50	5.00@ 6.50

Slaughter Lambs and Sheep:

SPRING LAMBS:					
*Good and choice	10.75@11.00	10.60@11.25	10.40@10.65	10.25@10.50	10.50@10.75
*Medium and good	9.85@10.65	9.50@10.50	9.50@10.25	9.00@10.00	9.50@10.25
Common	8.50@ 9.75	7.50@ 9.25	8.00@ 9.50	7.50@ 8.75
YEARLING WETHERS (shorn):					
Good and choice	9.00@ 9.65	8.75@ 9.50	8.00@ 9.00	8.50@ 9.25
Medium	8.00@ 9.00	7.50@ 8.75	7.00@ 8.00	7.50@ 8.50
EWES (shorn):					
Good and choice	5.75@ 6.60	4.75@ 5.50	5.25@ 6.00	5.00@ 5.85	5.25@ 6.00
Common and medium	4.00@ 5.75	3.25@ 4.75	3.50@ 5.25	3.25@ 5.00	3.50@ 5.25

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 16,119 cattle, 2,331 calves, 28,744 hogs and 13,844 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Feb. 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,300	1,200	2,000	2,100
San Francisco	600	45	1,425	135
Portland	2,525	215	3,220	2,300

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 1, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,121 hogs; Swift & Company, 2,935 hogs; Wilson & Co., 6,109 hogs; Western Packing Co., Inc., 1,846 hogs; Agar Packing Co., 7,815 hogs; Shippers, 6,175 hogs; Others, 27,882 hogs.

Total: 34,055 cattle; 4,406 calves; 56,386 hogs; 39,023 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,407	324	1,985	5,370
Cudahy Pkg. Co.	1,928	336	1,173	5,238
Swift & Company	1,454	420	1,422	4,487
Wilson & Co.	1,279	404	1,005	4,983
Indep. Pkg. Co.	822	235	255	255
Kornblum Pkg. Co.	2,707	315	2,572	4,292
Others	2,707	315	2,572	4,292
Total	10,597	1,799	8,392	24,580

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,916	4,549	4,271	4,271
Cudahy Pkg. Co.	3,571	2,981	6,138	6,138
Swift & Company	3,546	2,561	3,389	3,389
Wilson & Co.	1,129	2,548	2,197	2,197
Others	8,708	8,708	8,708	8,708

Cattle and calves: Eagle Pkg. Co., 22; Greater Omaha, 120; G. Hoffman, 46; Lewis Pkg. Co., 655; Nebr. Beef Co., 525; Omaha Pkg. Co., 193; John Roth, 92; So. Omaha, 563; Lincoln Pkg. Co., 329.

Total: 15,706 cattle and calves; 21,343 hogs; 15,995 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,226	1,615	6,497	1,801
Swift & Company	2,573	2,491	7,622	1,599
Hunter Pkg. Co.	1,329	96	5,858	700
Hell Pkg. Co.	2,561	2,561	2,561	2,561
Krey Pkg. Co.	3,057	3,057	3,057	3,057
Laclede Pkg. Co.	2,872	2,872	2,872	2,872
Sieloff Pkg. Co.	1,233	1,233	1,233	1,233
Shippers	2,840	1,075	13,778	13,778
Others	2,546	101	5,168	477
Total	11,505	5,378	49,076	4,377

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,824	332	5,749	14,177
Armour and Company	1,995	305	4,858	5,504
Others	1,294	10	778	2,824
Total	5,053	647	11,385	22,605

Not including 1,653 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,020	61	6,444	3,726
Armour and Company	2,045	48	7,042	3,616
Swift & Company	1,515	34	4,355	3,094
Shippers	5,168	20	7,022	1,125
Others	307	1	96	96
Total	11,065	170	24,959	11,561

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,507	491	2,934	5,464
Wichita D. B. Co.	13	13	74	74
Dunn Osterag	114	114	523	523
Fred W. Dold	148	148	278	278
Sunflower Pkg. Co.	55	55	347	347
Keeffe Pkg. Co.	36	36	100	100
Others	1,329	1329	1,329	1,329
Total	3,202	491	4,111	5,564

Not including 1,105 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	769	98	2,142	2,621
Swift & Company	686	211	2,630	2,481
Cudahy Pkg. Co.	674	84	1,685	1,648
Others	1,108	204	1,499	6,131
Total	3,237	597	7,766	12,881

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,761	457	4,216	1,791
Swift & Company	2,620	591	3,152	2,081
Blue Bonnet Pkg. Co.	262	13	1,100	1
City Pkg. Co.	35	901	901	901
Rosenthal Pkg. Co.	26	4	2	2
Total	4,704	975	9,371	3,883

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,950	3,062	14,882	6,870
Riffin Pkg. Co.	891	51	51	51
Swift & Company	5,319	4,950	21,687	7,451
United Pkg. Co.	2,513	216	216	216
Cudahy Pkg. Co.	920	2,601	2,601	2,601
Others	1,889	967	967	967
Total	14,392	11,947	36,569	14,321

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,962	544	16,764	1,971
Armour and Company	1,014	345	2,062	2,062
Hilgemeier Bros.	10	10	1,275	1,275
Stumpf Bros.	153	43	630	630
Stark & Wetzel	68	75	441	441
Wabnitz and Deters	46	14	14	14
Maase Hartman Co.	1,837	2,036	19,649	3,875
Shippers	1,027	155	571	247
Others	6,147	3,212	41,555	5,938
Total	6,147	3,212	41,555	5,938

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	14	14	186	186
E. Kahn's Sons Co.	611	495	10,025	503
Lohrey Packing Co.	2	2	282	282
H. H. Meyer Pkg. Co.	11	11	4,476	4,476
J. Schlachter	141	117	13	13
J. & F. Schroth P. Co.	319	435	2,793	2,793
J. F. Stegner Co.	308	122	2,730	2,730
Shippers	1,390	634	838	95
Others	2,800	1,817	21,084	797
Total	2,800	1,817	21,084	797

Not including 1,004 cattle, 5,834 hogs and 547 sheep bought direct.

RECAPITULATION

CATTLE

	Week ended Mar. 1	Prev. week	Cor. week, 1940
Chicago	34,055	37,023	32,555
Omaha	10,597	11,549	9,740
Omaha*	15,706	16,801	14,224
East St. Louis	11,505	12,555	11,690
St. Joseph	5,053	6,228	4,369
Sioux City	11,065	9,292	8,549
Oklahoma City	2,912	3,054	2,912
Wichita	3,821	1,514	1,514
Denver	3,237	3,372	4,102
St. Paul	14,392	13,206	12,788
Milwaukee	4,386	3,362	3,362
Indianapolis	6,147	6,519	6,788
Cincinnati	2,800	2,845	2,702
Ft. Worth	4,704	3,766	3,830
Total	126,839	129,880	119,267

HOGS

	Week ended Mar. 1	Prev. week	Cor. week, 1940
Chicago	56,386	73,691	73,317
Kansas City	8,392	10,364	11,709
Omaha	21,343	28,684	31,502
East St. Louis	49,076	52,413	48,774
St. Joseph	11,385	15,477	15,696
Sioux City	24,959	34,497	34,750
Oklahoma City	6,263	5,894	5,894
Wichita	4,111	4,056	4,629
Denver	7,766	9,413	8,777
St. Paul	36,569	33,043	48,253
Milwaukee	10,377	10,925	10,925
Indianapolis	41,555	47,260	44,319
Cincinnati	21,084	20,298	12,572
Ft. Worth	9,371	12,130	8,783
Total	302,364	347,589	357,980

SHEEP

	Week ended Mar. 1	Prev. week	Cor. week, 1940
Chicago	39,023	39,630	47,330
Kansas City	24,380	25,149	19,229
Omaha	15,995	18,181	16,314
East St. Louis	4,377	4,494	5,514
St. Joseph	22,605	24,539	20,220
Sioux City	11,561	18,243	8,037
Oklahoma City	1,267	1,302	1,302
Wichita	5,564	5,405	4,694
Denver	12,881	14,595	23,324
St. Paul	14,321	15,052	7,286
Milwaukee	1,716	1,716	1,080
Indianapolis	5,938	10,571	4,642
Cincinnati	797	1,530	926
Ft. Worth	3,883	4,311	6,321
Total	163,041	182,967	172,219

*Cattle and calves. †Not including directs.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in January:

	Jan. 1941	Dec. 1940	Jan. 1940
Average cost per 100 lbs:			
Cattle	\$ 8.57	\$ 7.97	\$ 7.67
Steers*	10.64	10.45	8.92
Calves	9.62	8.09	9.05
Hogs	7.57	6.11	5.36
Sheep and lambs	9.54	8.63	8.60

	Jan. 1941	Dec. 1940	Jan. 1940
Average yields (per cent):			
Cattle	53.26	52.90	54.45
Calves	55.64	54.19	55.46
Hogs	75.18	74.19	75.43
Sheep and lambs	46.56	46.53	46.62

	Jan. 1941	Dec. 1940	Jan. 1940
Average live weight, lbs.:			
Cattle	961.03	938.01	962.48
Steers*	992.17	995.27	1,008.23
Calves	191.58	187.04	183.43
Hogs	232.93	227.05	233.02
Sheep and lambs	92.66	89.84	90.33

*Also included in "cattle" data.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Feb. 24	13,897	1,103	19,549	4,110
Tues., Feb. 25	6,715	1,795	17,967	14,980
Wed., Feb. 26	8,055	797	16,371	4,230
Thurs., Feb. 27	4,749	930	20,578	14,350
Fri., Feb. 28	1,906	242	10,120	8,824
Sat., March 1	100	5,900	8,500	8,500

*Total this week... 34,613 4,867 90,685 50,074
 Prev. week... 38,625 3,746 102,542 48,063
 Year ago... 35,033 4,207 113,727 63,134
 Two years ago... 31,358 3,469 65,397 64,616

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Feb. 24	3,068	44	2,850	3,330
Tues., Feb. 25	2,002	32	906	432
Wed., Feb. 26	2,397	103	638	226
Thurs., Feb. 27	1,670	107	621	177
Fri., Feb. 28	348	17	1,163	3,055
Sat., March 1	500

Total this week... 9,485 303 6,178 12,720
 Previous week... 10,468 361 9,804 8,887
 Year ago... 10,198 46 11,737 12,613
 Two years ago... 8,683 185 7,813 19,270

*Including 607 cattle, 562 calves, 35,556 hogs and 14,895 sheep direct to packers.

†All receipts include directs.

FEBRUARY AND YEAR

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended March 1:

	CATTLE		
	Week ended Mar. 1	Prev. week	Cor. week, 1940
Chicago ¹	23,255	25,264	24,689
Kansas City	12,396	13,315	11,780
Omaha ²	10,088	16,699	14,304
East St. Louis	8,965	10,027	6,933
St. Joseph	5,197	6,890	4,664
Sioux City	6,039	7,041	6,351
Wichita ³	3,693	4,281	2,229
Fort Worth	5,679	4,264	4,998
Philadelphia	1,791	1,861	1,859
Indianapolis	2,146	1,791	1,773
New York & Jersey City	8,883	9,209	9,043
Oklahoma City ⁴		3,862	4,290
Cincinnati	3,388	3,528	2,550
Denver	3,006	3,679	3,603
St. Paul	11,583	10,274	10,283
Milwaukee	2,138		3,315
Total	114,547	121,985	112,661

*Cattle and calves. †Not including directs.

HOGS		
Chicago	90,494	79,096
Kansas City	22,532	40,744
Omaha	26,717	51,945
East St. Louis	61,501	63,715
St. Joseph	12,463	16,072
Sioux City	25,054	47,795
Wichita	5,261	5,254
Fort Worth	9,371	12,130
Philadelphia	16,946	16,101
Indianapolis	18,801	17,998
New York & Jersey City	40,751	45,147
Oklahoma City		9,997
Cincinnati	17,386	18,674
Denver	7,622	9,926
St. Paul	36,569	33,043
Milwaukee	9,966	
Total	401,434	473,639

Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago	25,537	30,248
Kansas City	24,380	25,149
Omaha	19,719	19,322
East St. Louis	4,377	4,421
St. Joseph	18,681	23,338
Sioux City	12,162	18,239
Wichita	5,564	5,405
Fort Worth	3,883	4,311
Philadelphia	2,242	2,137
Indianapolis	2,298	4,540
New York & Jersey City	60,913	62,542
Oklahoma City		1,267
Cincinnati	1,382	1,194
Denver	3,990	5,415
St. Paul	14,321	15,062
Milwaukee	1,273	
Total	200,722	222,580

†Not including directs.

ENGLISH SAUSAGE RESTRICTIONS

A recent order of the ministry of food in Great Britain prohibited the further manufacture of Grades A and B sausage and required that all must conform to the Class C designation until further notice. This order, according to representatives of the British meat trade, means that Great Britain's sausage output must be confined to a "war-time standard sausage" containing only 35 per cent to 45 per cent of meat. Under the new regulation, retailers are not required to indicate the meat content of sausage displayed for sale.

Retailers must, however, show by means of a prominently displayed ticket or label whether the sausage are beef, pork or kosher, and combination displays of the different types on the same tray is not permitted. One effect of the new order is said to be the virtual elimination of beef sausage, as such, from many districts, since the maximum permitted retail price of 7d. (about 14c) per lb. for beef sausage meat does not offer the butcher any opportunity for profit.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending March 1, 1941	8,343	2,956	2,290
Week previous	7,221	2,541	2,417
Same week year ago	8,835	2,737	2,680
COWS, carcass			
Week ending March 1, 1941	961	1,024	2,480
Week previous	880	1,141	2,704
Same week year ago	860	882	2,627
BULLS, carcass			
Week ending March 1, 1941	417	708	140
Week previous	435	754	169
Same week year ago	265	430	18
VEAL, carcass			
Week ending March 1, 1941	11,414	1,083	586
Week previous	10,130	907	540
Same week year ago	12,675	1,003	867
LAMB, carcass			
Week ending March 1, 1941	44,892	15,784	18,019
Week previous	46,580	15,176	17,396
Same week year ago	39,028	15,007	21,041
MUTTON, carcass			
Week ending March 1, 1941	1,590	140	288
Week previous	1,267	257	1,052
Same week year ago	1,720	212	874
PORK CUTS, lbs.			
Week ending March 1, 1941	2,711,193	508,491	406,153
Week previous	2,680,111	484,203	403,789
Same week year ago	2,737,192	533,135	517,786
BEEF CUTS, lbs.			
Week ending March 1, 1941	331,623		
Week previous	268,064		
Same week year ago	432,261		

LOCAL SLAUGHTERS

CATTLE, head	Week ending March 1, 1941	8,883	1,791
	Week previous	9,209	1,861
	Same week year ago	9,043	1,859
CALVES, head	Week ending March 1, 1941	14,223	2,761
	Week previous	13,273	2,723
	Same week year ago	13,966	3,053
HOGS, head	Week ending March 1, 1941	40,751	16,946
	Week previous	40,089	16,101
	Same week year ago	50,970	18,118
SHEEP, head	Week ending March 1, 1941	60,913	2,242
	Week previous	62,542	2,137
	Same week year ago	59,595	3,195

Country dressed product at New York totaled 5,918 veal, 2 hogs and 167 lambs. Previous week 4,660 veal, 58 hogs and 248 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Slaughter of all animals, except calves, fell off for the week ended March 1, at the 27 principal packing centers of the country, compared with total for the previous week. Hog slaughter at 616,103 head was the smallest since September, 1940, and was 163,479 head under the total for the corresponding period last year.

Number of animals processed in 27 centers for week ended February 28:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,883	14,110	38,216	61,042
Phila. & Balt.	2,886	1,282	29,837	1,422
Ohio-Indiana				
Group ²	8,745	3,919	50,207	8,412
Chicago ³	25,267	6,274	80,494	49,946
St. Louis Area ⁴	9,523	6,982	61,501	7,109
Kansas City	10,753	2,566	22,532	21,046
Southwest Group ⁵	11,948	3,290	31,078	32,412
Omaha	13,934	912	26,717	20,717
Sioux City	6,196	149	25,054	13,193
St. Paul-Wisc.				
Group ⁶	20,528	34,516	95,352	21,991
Interior Iowa & So. Minn. ⁷	12,440	5,512	145,115	37,031
Total	131,103	79,512	616,103	274,321

Week ending Feb. 28, 1941. Total last year, 149,029. 74,509. 779,582. 289,486.

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

STEERS		
	Week ended Feb. 27	Last week
Toronto	\$9.75	\$10.00
Montreal	9.75	9.50
Winnipeg	9.00	9.00
Calgary	9.50	9.00
Edmonton	8.50	8.50
Prince Albert	7.50	7.50
Moose Jaw	7.75	7.75
Saskatoon	8.50	8.50
Regina	8.00	8.00
Vancouver	8.75	8.75

VEAL CALVES		
	Week ended Feb. 27	Last week
Toronto	\$13.50	\$13.50
Montreal	13.50	13.00
Winnipeg	11.50	11.50
Edmonton	10.50	10.50
Prince Albert	8.00	9.00
Moose Jaw	9.00	9.00
Saskatoon	11.50	10.25
Regina	11.00	10.00
Vancouver	9.50	9.25

HOG CARCASSES*		
	Week ended Feb. 27	Last week
Toronto	\$11.60	\$11.40
Montreal	11.65	11.50
Winnipeg	10.45	10.45
Calgary	10.10	10.10
Edmonton	10.05	10.05
Prince Albert	10.10	10.10
Moose Jaw	9.90	9.90
Saskatoon	10.15	10.05
Regina	10.05	10.05
Vancouver	11.10	11.10

*Official Canadian hog grades are now on carcass basis, quotations for B1 Grade, Grade A, \$1.00 premium.

GOOD LAMBS		
	Week ended Feb. 27	Last week
Toronto	\$12.00	\$11.25
Montreal	12.00	11.00
Winnipeg	10.00	10.00
Calgary	9.50	9.50
Edmonton	9.50	9.50
Prince Albert	8.00	8.00
Moose Jaw	9.00	9.00
Saskatoon	9.00	8.35
Regina	9.00	9.00
Vancouver	9.00	9.00

**Three only, at \$12.00 each.

NEW EQUIPMENT *and Supplies*

NEW SMALL DIESEL ENGINE

Rounding out its line of diesel engines for 1941, Mack Trucks, Inc., has announced its new model END-405 Mack-Lanova diesel, a smaller edition of model ED Mack-Lanova diesel and the new model END-605. This new Mack diesel is designed for installation in four-wheel truck models of the 24,000 to 26,000-lb. gross weight range.

Having a piston displacement of 405 cu. in., and bore and stroke of 4 in. by 5 1/2 in., this engine operates at the maximum governed speed of 2,200 r.p.m. and develops 107 h.p. at that speed. Maximum torque at 1,200 r.p.m. is 308 lb. ft.

Cylinders and crankcase are cast in block with removable dry cylinder sleeves. The two detachable cylinder heads are held down by thirty-two studs. Overhead valves are operated by pushrods and rockerarms and double concentric valve springs. Injection equipment consists of a flange-mounted Bosch multiple-unit injection pump with an integral governor on one end and pintle-type nozzles.

Seven main bearings of the precision thin-shell type with copper lead lining support the 147-lb. pack carburized and case-hardened crankshaft, which is fully counterbalanced with twelve counterweights forged integral. Crankpins are of unusually large size and bored out for lightness and better cooling. By using a 35-deg. cap angle, the connecting rods have been adopted for withdrawal through the cylinders without disturbing the main bearings. Like the crankshaft, the camshaft runs in seven large bearings.

All lubrication passages are rifle-drilled out of solid iron. Oil is fed under fixed pressure to main and camshaft

bearings, the connecting rods, valve rocker shafts and air compressor.

Aside from the water pump, fan and generator, which are driven by the conventional triangular double V-belt, all timing and accessory drive is through a train of helical gears which are upset, end-grain drop-forgings, case-hardened and generator ground.

VERTICAL OUTLET HEATERS

Vertical projection type unit heaters have been announced by D. J. Murray



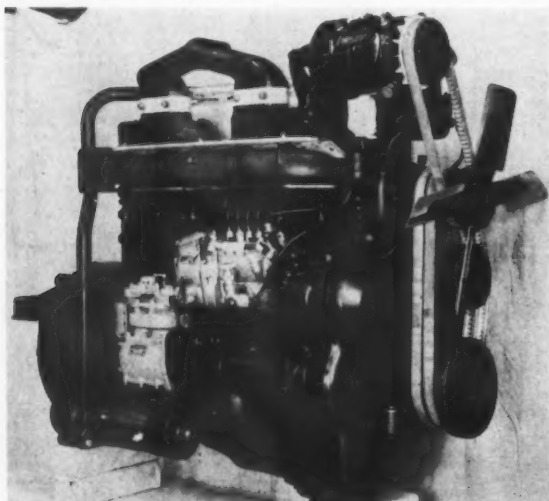
Mfg. Co., Wausau, Wis., under the trade name M Series "Murco."

The M Series "Murco" vertical projection type unit heaters have a copper and bronze heating element with few brazed joints. The copper fins are metallically bonded to the copper tubes in a permanent bond which maintains contact even at high temperatures.

Some of the uses for vertical projection type unit heaters are in blanking cold drafts in front of doorways, and in market buildings, offices, public buildings, industrial plants, warehouses, garages with high ceilings or other buildings having wide areas to be heated. Eleven models are offered in this series.

FOR FOUR-WHEEL TRUCKS

Employing the Lanova system of controlled combustion, this new diesel engine is said to develop high power and economy while operating at moderate compression and fuel injection pressure. The motor is designed for use in four-wheel truck models of the 24,000- to 26,000-lb. gross vehicle weight range. The motor develops 107 h.p. at maximum governed speed of 2,200 r.p.m.



New Trade Literature

Vitamin D Seasoning (NL 872).—A 16-page booklet entitled "Lift Meat Sales With Afral Vitamin D," was recently published by the well-known manufacturer of dry and liquid seasoning, binders and other meat plant supplies. In addition to discussing processing methods, the booklet offers merchandising suggestions.—Afral Corp.

Benzoate of Soda (NL 869).—Resume of federal and state laws on the use of Benzoate of soda in food products. Leaflet is the fourth and latest compilation of this nature issued by the company.—Seydel Chemical Co.

Roof Cooling Systems (NL 870).—Catalog entitled "Water Conservation Equipment" describes a line of mechanical draft cooling towers, atmospheric cooling towers, spray nozzle and roof cooling systems. Catalog is well illustrated and includes drawings as well as specifications.—Water Cooling Corp.

Horizontal Boilers (NL 871).—Sixteen-page catalog gives full details on design and construction of horizontal return tubular boilers. Catalog embodies various setting drawings and tables of standard dimensions for both brick-set and steel-encased settings, and illustrates installations with different methods of firing.—Combustion Engineering Co., Inc.

Horizontal Compressors (NL 860).—Two new bulletins, No. L-611-B11A and No. L-611-B12B, contain information on single horizontal two- and three-stage compressors. Both bulletins are amply illustrated and contain detailed specifications pertaining to the two types of compressors.—Worthington Pump & Machinery Corp.

Packaging Booklet (NL 858).—Consumers' reactions to two little pigs who went to market as pork products are told in this 12-page booklet. Modern cartons for various meat products are illustrated.—Sutherland Paper Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(3-8-41)

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Anyone knowing where Mr. Francis Herbert McFarland, formerly of Pittsburgh, Penna., can be located, please report to P.O. Box 1, Ingomar, Penna.

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WANTED SALESMANAGER and Promotion Man for sausage concern. Man with experience in sales organization, capable of handling 15 to 20 routes. State age, experience, references and salary expected. Good opportunity. Application confidential. Box W-174, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Large packer and casing company will make arrangements with large and small casing dealers, jobbers, and wholesalers to supply them with full line of graded sheep casings, domestic hog casings, sewed hog bungs, Chinese hog casings, etc. Full particulars on request. W-180, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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WANTED SAUSAGE MAKER to buy interest in packing plant. Small capital will handle. W-183, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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FOR SALE two-third interest in going small packing plant in West. \$5,000 will handle. W-182, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Packing Equipment Wanted

Wanted for user 2-50 and 100 lb. Silent Cutters 2-50 and 100 lb. Stuffers; 2-100 and 200 lb. Mixers; 3-Grinders; Filter Press, Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

"BOSS" CUTTER SETS THE PACE



When this new machine was introduced, we claimed it to be a decided departure from the former types of silent cutters. That it met a long felt want was borne out by the immediate and overwhelming demand for it. Sausage makers not only found it to do all that we said it would do:

1. Cut finer
2. Require less power to operate
3. Reduce friction
4. Increase the yield
5. Improve the finished product

but they have asserted over and over that we are too modest in not making greater claims for it.

Now it is definitely shown that the "BOSS" Cutter *IS* a new machine. It is being imitated very closely and in general appearance the copy may be confused with the "BOSS." However, the new and salient features of the "BOSS" Cutter are fully protected by patents and may be had only in the "BOSS."

Many years of careful study of the needs of the industry and improved efficiency of equipment have gone into the manufacture of the "BOSS" Cutter. We pride ourselves upon being the pioneers in bringing out NEW and BETTER machines to assure every user that the

"BOSS" leads in giving Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering*

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS:
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio



**"THIS CIRCLE U
DRY SAUSAGE CERTAINLY
MAKES A HIT
WITH ME!"**

AND that's getting to be an old story. Not only are men singing its praises when they sit down for a snack, but women are including dry sausage in their menu planning for parties, and light suppers. The dry sausage they prefer is one with the uniform quality and flavor—of the type to be found in Circle U.

This uniform quality and flavor of Circle U dry sausage assures housewives of a high standard for their table. And the wide variety to be found in the Circle U line offers a kind of dry sausage to appeal to the tables of every individual taste preference.

With its increasing popularity, Circle U offers packers, jobbers, wholesalers, provisioners and sausage manufacturers an opportunity for increased volume, more profits. For more information, drop us a line today.



**"IT MAKES
A HIT WITH
ME, TOO!"**

OMAHA PACKING COMPANY • CHICAGO



